



TOASTY SPICED ROASTED POTATOES

Ingredients

- 3 tablespoons coriander seeds
- 3 tablespoons mustard seeds
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon plus 1 teaspoon Dijon mustard
- ½ teaspoon sea salt
- Freshly ground black pepper
- 1½ pounds fingerling potatoes, scrubbed and quartered lengthwise

Directions

Preheat the oven to 450°F. Line a baking sheet with parchment paper. Place a small pan over medium heat for a minute or two, until hot. Add the coriander and mustard seeds and swirl the pan over the heat for 30 to 60 seconds, until fragrant. Grind into a powder in a spice grinder or mortar and pestle. (See the Cook's Note.) Put 2 tablespoons of the toasted spice mixture, olive oil, mustard, salt, and a few grinds of pepper in a large bowl and stir to combine. Add the potatoes and toss to evenly coat. Transfer the potatoes to the prepared baking sheet, spreading in a single layer. Bake, turning occasionally, for about 30 minutes, or until the potatoes begin to turn golden brown. Transfer to a serving bowl and serve immediately.

COOK'S NOTE: This recipe makes three times the amount of ground coriander and mustard seeds you'll need; store the extra so you can roast these potatoes at a moment's notice. Store them in a jar for up to 3 months.

Rebecca Katz with Mat Edelson



SHARSHERET

NATIONAL OFFICE
1086 Teaneck Road, Suite 2G
Teaneck, New Jersey 07666

T | 866.474.2774
E | info@sharsheret.org
www.sharsheret.org