



Monsoon Coast Potatoes

Monsoon Coast Roasted Potatoes are a delightful side dish that complements various meals. Whether you enjoy them as a comforting addition to a Sunday roast or as part of your weeknight dinner, these potatoes showcase the power of spices. Savour each bite and experience the magic of spice-infused potato perfection!

Our friend Maggie has passed this recipe on to many people at the Salt Spring Island Market and has received lots of positive feedback. The great thing about Monsoon Coast Potatoes is that they can be eaten with a multitude of other dishes. Thank you Maggie! This recipe works well really with any Monsoon Coast spice blend for a quick and delicious side to your meal.

Monsoon Coast Potatoes

These roasted potatoes are bathed in the aromatic embrace of Monsoon Coast's special spice blends, infusing each bite with a symphony of savoury flavours.

- Yukon Gold potatoes
- olive oil
- salt

Your Favourite Monsoon Coast spice

- 2 tsp Monsoon Balti (or)
- 2 tsp Monsoon Coast Adobo Seco (or)
- 2 tsp Arabian Baharat (or)
- 2 tsp Ethiopian Berbere (or)
- 2 tsp Goan Vindaloo (or)
- 2 tsp Jamaican Jerk Rub (or)
- 2 tsp Mahaviras Feast (or)

- 2 tsp Monsoon Tandoori (or)
- 2 tsp Ras el Hanout (or)
- 2 tsp Rose Harissa (or)
- 2 tsp Tobago Habanero Curry (or)
- 2 tsp Tunisian Harissa

1. Cut the potatoes into wedges (about 12 wedges per potato). Place in a bowl where you can toss them with the remaining ingredients. Mix very well.
2. Place potatoes on a baking sheet and roast at 375°F until done. Flip the potatoes over a few times during the roasting process.

Side Dish

African & Levantine, Far East & Far West, Indian & South Asian
Easy Side, Potatoes

Ingredients:

6 medium Yukon Gold potatoes

4 TBL olive oil

½ tsp salt

2 tsp Monsoon Balti or your favourite
Monsoon Coast spice

Instructions:

1 - Cut the potatoes into wedges (about 12 wedges per potato). Place in a bowl where you can toss them with the remaining ingredients. Mix very well.

2 - Place potatoes on a baking sheet and roast at 375°F until done. Flip the potatoes over a few times during the roasting process.

Spices Used: Monsoon BaltiArabian
BaharatBBQ & Roast RubEthiopian
BerbereGoan VindalooMahavira's
FeastMonsoon TandooriRas el HanoutRose
HarissaTobago Habanero CurryTunisian
HarissaJamaican Jerk Rub

4-5 Servings

Prep Time: 10 mins

Cook Time: 15-30 mins