



Monsoon Coast 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 Harissa

4-5 Servings

Prep Time: 10 mins

Cook Time: 15-30 mins



Serves 4-5

Prep Time: 10 mins

Cook Time: 15-30 mins

Recipe Gallery

Short Description 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 Balti Potatoes is that they can be eaten with a multitude of other dishes, not just as part of an Indian-style meal. Thank you Maggie!

This recipe works well really with any Monsoon Coast spice blend for a quick and delicious side to your meal.

Ingredients

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Instructions a:2:{i:0;s:16:"instruction_item";i:1;s:16:"instruction_item";}

Spices

Used

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