

# Samosa-Style Potatoes and Carrots



SERVINGS: 6

PREP TIME: 20 MIN

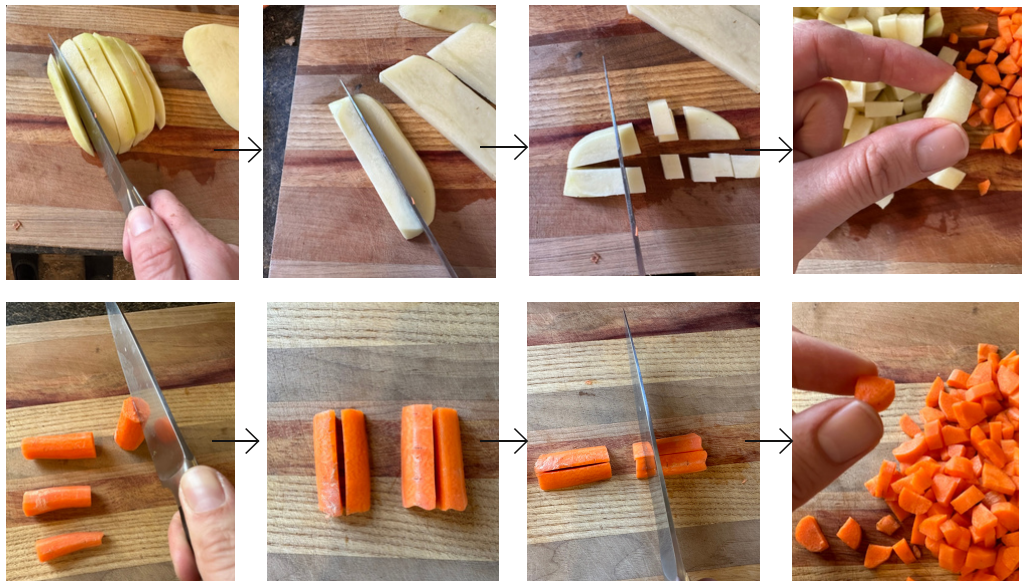
TOTAL TIME: 40 MIN

## INGREDIENTS

- 2 large potatoes (~ 3 cups)
- 3 large carrots (~1 cup)
- 2 tablespoons canola oil
- 2 teaspoons cumin seeds
- ½ teaspoon chili powder
- ¼ teaspoon turmeric
- 1 teaspoon salt
- ½ cup frozen peas
- ½ teaspoon garam masala
- Cilantro for optional topping

## DIRECTIONS

1. Dice potatoes into tiny cubes. 2. Dice carrots into small quarter moons.



3. Heat a large non-stick pan on medium.
4. Add 2 tbsp oil and cumin seeds.
5. When cumin seeds start to turn dark, add the potatoes and carrots. Stir well to mix them with the cumin seeds.
6. Put lid on pan and turn to low. Cook for 5 minutes.



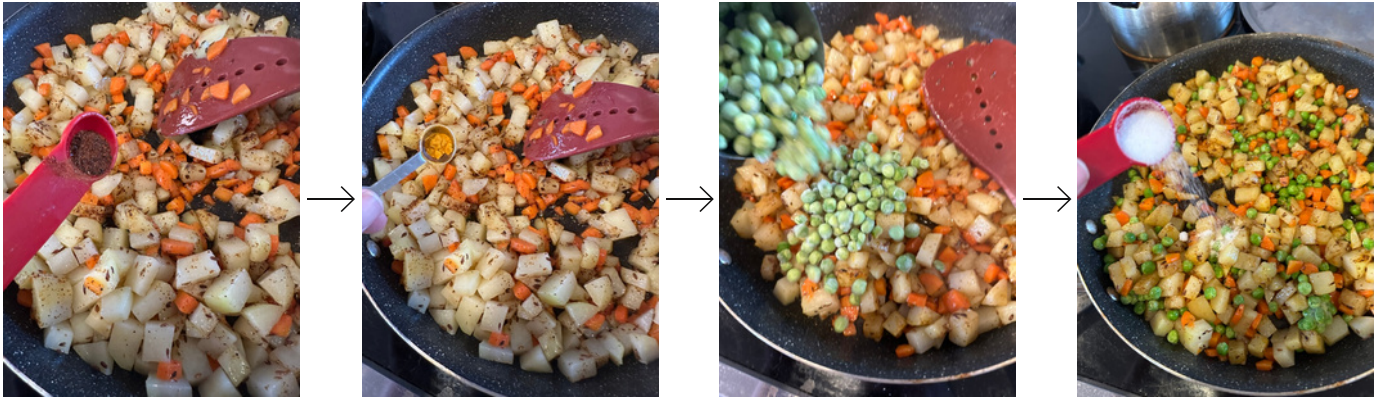
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## NOTES

## DIRECTIONS CONTINUED

**7.** Meanwhile, wash cilantro. Remove leaves from stems. Discard stems and chop of leaves. This is an optional topping for the potatoes after they are served.

**8.** Remove lid and stir in the chili powder, turmeric, salt, and peas. Turn up heat to medium-low and cook without lid for another 10 minutes, stirring frequently. Add a splash of water if sticking to the bottom of the pan.



**9.** After potatoes and carrots are soft, turn off heat and stir in the garam masala.

