



MIDDLE EASTERN POTATO SALAD

Serves 10

Ingredients:

- 1 1/4 pounds idaho red potatoes
- 1 1/4 pounds yukon gold idaho potatoes
- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoons ground cumin
- 1/2 teaspoons ground coriander
- 1/2 teaspoons smoked paprika
- 1 teaspoon dried marjoram
- 1/4 cup finely diced red onions
- 2 to 3 tablespoons parsley, chopped
- 1 1/2 tablespoon lemon juice
- salt

1. Wash and scrub potatoes. Chop them into 1/2-inch cubes.
2. In a large pot, cover diced potatoes with water and add a few teaspoons of salt. Bring water to a boil and continue cooking until just tender, about 3 to 4 more minutes.
3. Drain and run potatoes under cold water. Spread potatoes on a baking sheet and cool for 5 more minutes.
4. Add potatoes to a large bowl and toss with oil, cumin, coriander, paprika, marjoram, red onions, parsley, lemon juice and a small pinch of salt. Serve immediately or cover in plastic wrap and refrigerate for 3 hours before serving. Enjoy!