

## *FERRARI POTATOES*

(adapted from [this blog post](#))

12 oz small new potatoes, yellow and red cut in quarters

1/3 cup peanuts unsalted, raw

1/2 tsp cumin seeds

3 tablespoons canola oil

1 small Jalapeno pepper, very finely minced

1 piece of ginger, peeled and grated (about 1/2 inch in size)

3/4 teaspoon salt

fresh cilantro, chopped

juice of half a lemon

Coarsely grind the peanuts using a mini-food processor and set aside.

Heat the oil into a wide-bottomed frying pan on a medium heat. When it's hot, add the cumin seeds and as soon as they start to pop and release a nice smell add the potatoes. The idea is to cover the whole surface of the pan with the potatoes, so adjust the amount of potatoes accordingly.

Stir-fry the potatoes for around 12 minutes, until they start to brown. When they are getting tender, add the jalapenos, ginger, and salt. Continue to cook until the potatoes are golden brown. Transfer to a bowl, add the ground peanuts on top, the cilantro leaves, and finally sprinkle with the lemon juice, mixing it all gently.