**Middle Eastern Potatoes (Batata Harra)**

**Ingredients:**

**8 potatoes 1 teaspoon smoked paprika**

**2 tablespoons olive oil 1 cup chopped coriander**

**½ teaspoon salt**

**3 cloves garlic minced finely**

**Method:**

**Preheat oven to 210 degrees fan forced.**

**Line baking tray with baking paper.**

**Wash, peel, and cut potatoes into cubes. Rinse the potatoes with cold water, pat dry with paper towel. Spread potatoes on the prepared baking tray. Drizzle with 1 tablespoon of the oil. Sprinkle with salt. Place the potatoes in the oven for 30 minutes, turning the potatoes after 15 minutes.**

**While the potatoes are roasting, heat the remaining oil in a small saucepan. Add the paprika and half the coriander. Cook until the garlic is golden brown, (about 2 minutes). Remove from the heat and set aside.**

**When the potatoes are golden and crispy, remove from the oven. Put the potatoes in a large bowl and add the garlic and coriander. Mix well, and put the potatoes in serving bowls, garnish with the remaining coriander.**