

Batata Harra (Lebanese Spicy Potatoes)

Other recipes



DIETARY:
Gluten Free, Vegetarian, Vegan, Diabetic, Low Fat, Coeliacs, Dairy Free

MAKING THIS RECIPE

Ingredients

Two large potatoes, peeled and cubed
½ tsp salt
1 tsp pepper
1 tsp Harissa Spice Mix
1 tsp paprika
4 garlic cloves, crushed and finely sliced
Cooking oil
A few slices of lemon to garnish
Pinch of Ground Sumac Berries
Handful of fresh coriander

Method

Step 1:

On a medium heat, fry the potatoes in oil until brown on all sides.

Step 2:

Once browned, take the potatoes out and leave to one side. Drain the pan of oil reserving around 1 tablespoon of oil in the pan.

Step 3:

On a low heat, lightly fry the garlic, paprika and Harissa Spice Mix. Stir for a minute, then add the potatoes back in. Stir together until evenly coated

Step 4:

Add fresh coriander leaves, salt and pepper and mix.

Step 5:

Before serving, add a sprinkling of Ground Sumac Berries and lemon juice.

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AFRICAN

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Dukkah French Toast

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Cinnamon And Nutmeg Banana Bread

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TAKE A LOOK



Black Peppercorns, Ground

£ 1.95

ADD 



Pimenton Picante, Smoked
(Smoked Paprika)

£ 1.95

ADD 



Sumac Berries, Crushed

£ 2.50

ADD 



Harissa Spice Mix

£ 2.95

ADD 