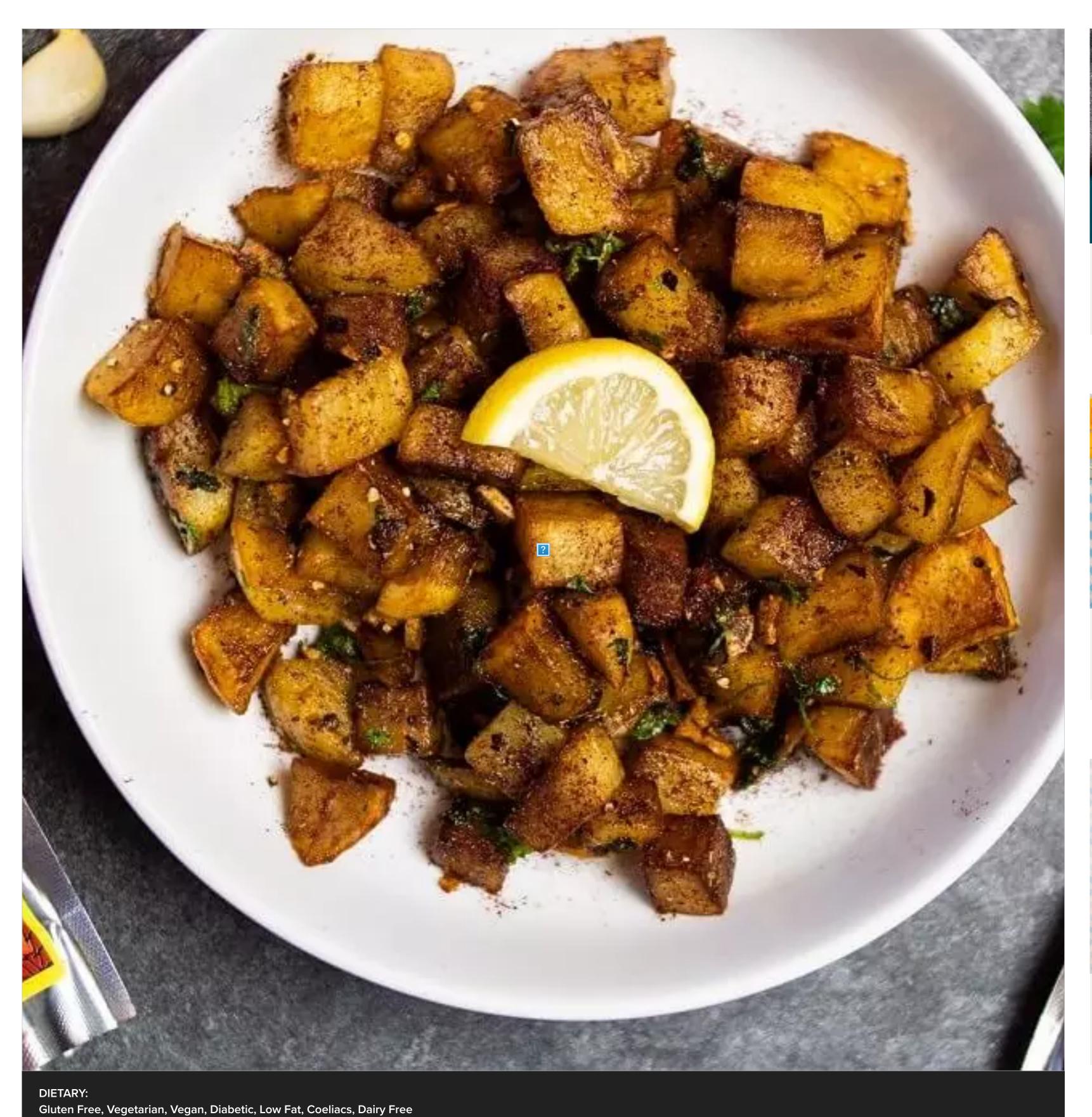
Batata Harra (Lebanese Spicy Potatoes)

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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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