

Indian Potatoes

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Ingredients

1 tablespoon olive oil
3 garlic cloves, pressed
2 teaspoons minced peeled fresh ginger
1/4 teaspoon turmeric
1/4 teaspoon ground coriander
1/4 teaspoon paprika
2 small russet potatoes, peeled, cut into 1/2-inch cubes
1 1/3 cups canned low-salt chicken broth
1 tablespoon fresh lemon juice
Chopped fresh cilantro

Directions

Heat oil in heavy large nonstick skillet over medium heat. Add garlic, ginger, turmeric, coriander and paprika and sauté 1 minute.

Mix in potatoes, then broth. Cover and cook 5 minutes. Uncover, increase heat to medium-high and cook until potatoes are tender and liquid is reduced to glaze, stirring gently, about 8 minutes more.

Season generously with salt and pepper. Drizzle lemon juice over. Sprinkle with chopped cilantro and serve.