

Roasted Potatoes in Creamy Fenugreek Leaf Sauce

Ingredients

- 24 oz. baby potatoes
- 1 tsp. mustard seeds
- 10 curry leaves
- 4 tbsp. olive oil, divided
- Salt and pepper, to taste
- 2 cups fresh fenugreek leaves
- ½ cup cashews
- 2 cloves garlic
- 1 lime, juiced

Steps

1. Preheat the oven to 400°F (200°C). Cut the potatoes in half, and place in a baking dish. Drizzle with 2 tbsp. olive oil, top with mustard seeds and curry leaves, and sprinkle with salt and pepper. Roast for around 30 minutes, stirring every 10 minutes or so, until tender with some browning.
2. While the potatoes cook, make the sauce. Add the fenugreek leaves, cashews, remaining 2 tbsp. olive oil, garlic, and lime juice to a blender, along with ¼ cup water. Blend until silky smooth, and season with salt and pepper to taste.
3. Once the potatoes are cooked, spread most of the sauce on a large serving plate. Top with the roasted potatoes, and dollop the remaining sauce on top.

