

Potato Rosti

with Frisee Salad & Tamarind Chutney

Rosti is a traditional Swiss dish, usually served for breakfast.

Originally rustic fare, it consists of potatoes formed into cakes and lightly fried. We're spicing them up with a classic blend of Indian seasonings and serving them with a bitter green salad and tangy tamarind chutney.

It's a whole new, savory take on breakfast for dinner.



Ingredients

- 4 Ounces Cherry Tomatoes
- 2 Cloves Garlic
- 1¼ Pound Russet Potatoes
- 1 Carrot
- 1 Lemon
- 1 Yellow Onion
- 1 Head Frisee
- 2 Tablespoons Tamarind Concentrate
- 1 Tablespoon Sugar
- 1 Tablespoon Samosa Spice Blend
(Ground Coriander, Ground Cumin, Garam Masala & Turmeric)

Makes 2 Servings
About 500 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the tomatoes in half. Peel and roughly chop the garlic. Peel and small dice the carrot and onion. Quarter the lemon and remove the seeds. Roughly chop the frisée. Peel and cut the potatoes into bite-sized pieces.



Cook the potatoes:

Add the **potatoes** to the boiling water and cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer to a bowl. Using a fork or masher, mash the potatoes until smooth. Set aside as you continue cooking.



Make the chutney:

While the potatoes cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the onion** and cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **sugar** and **tamarind concentrate**; cook, stirring frequently, 30 seconds to 1 minute, or until heated through. Season with salt and pepper to taste. Transfer the chutney to a bowl and set aside as you continue cooking. Wipe out the pan.



Cook the vegetables:

In the same pan used to cook the chutney, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic, carrot** and **remaining onion**. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Stir in the **spice blend** and cook, stirring frequently, 20 to 30 seconds, or until toasted and fragrant. Transfer the **spiced vegetable mixture** to the bowl of **mashed potatoes**. Wipe out the pan.



Make the rosti:

Add **2 tablespoons of olive oil** to the bowl of potatoes and vegetables. Mix until well combined; season with salt and pepper to taste. When cool enough to handle, using your hands, form the mixture into 4 cakes. In the same pan used to cook the vegetables, heat 2 teaspoons of olive oil on medium-high until hot. Add the potato cakes and cook 3 to 5 minutes per side, or until golden and crispy. (If the pan looks dry, add an additional teaspoon of oil after flipping.) Transfer the cooked cakes to a paper towel-lined plate and set aside in a warm place.



Finish & plate your dish:

In a medium bowl, combine the **frisée** and **tomatoes**. Toss with **the juice of 2 lemon wedges** and a drizzle of olive oil; season with salt and pepper to taste. Divide the **rosti cakes** between 2 plates and top with the frisée salad. Serve with the **chutney** on the side. Garnish with the **remaining lemon wedges**. Enjoy!