**Cumin & Coriander Fingerling Potatoes**

**Total Time: 30 min. Servings: 3-4**

**INGREDIENTS**

1 lb fingerling potatoes  
green chile (small can or equivalent of fresh and chopped…but make sure you test for spiciness and adjust if your fresh ones are hot!)  
2 T olive oil  
1 tsp of cumin  
1 tsp of coriander  
salt and pepper to taste  
handful fresh cilantro (for garnish)  
one fresh lime (or two if tiny)  
¼ cup of queso fresco (or other cheese that you like!)

**PREPARATION**

Scrub then boil potatoes until just cooked (about 7-10 minutes or until they are fork-tender).

Completely drain the potatoes and cut into wedges (if they are wet, they will spurt water).

Heat 2 T olive oil in heavy bottom pan (like cast iron). Add cumin and coriander, and toast.

Add potatoes - sautee potatoes until brown and just crisp on the outside (5ish min).

Add chile and sauté another minute or two.

Salt and pepper to taste.

Garnish with cilantro (whole leaves, & stems), lime (cut in wedges) and queso fresco (or other cheese) – crumbled over while potatoes are still hot.

