**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.

