

Ranger Nick's

Poppy Seed Potatoes



1kg diced potatoes
4-6 cloves finely chopped garlic
5 tbsps oil
1 chopped chillies

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

Poppy seeds add a delicate but distinctive flavour to this potato dish.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Heat oil in your cook pot and fry chilli and garlic until soft. Add packet of spices, stir through and fry for another minute. Add potatoes, stir through and cook for about 15 minutes until potatoes are tender.