



# *Spicy baby potatoes*

*This baby potato side from Lethabo Kgadima is an indulgent dish to serve alongside a festive meal.*

## **INGREDIENTS**

350 g baby potatoes, peeled if preferred  
15 ml (1 Tbsp) olive oil or butter  
10 ml (2 tsp) smoked paprika  
5 ml (1 tsp) herb and garlic spice  
2 spring onions, chopped  
small bunch of chives, chopped  
125 ml mozzarella cheese, grated

## **METHOD**

1. Place baby potatoes in an AMC 20 cm Gourmet Low with 100 ml water. Heat over a medium temperature until the Visiotherm® reaches the first red area. Reduce heat and simmer until cooked through. Drain and set aside.
2. Heat an AMC 24 cm Chef's Pan over a medium to low temperature. Add olive oil or butter and add spices to this. Simmer till fragrant, then add cooked potatoes and mix through.
3. With temperature on low, add spring onions and chives and stir. Add cheese, cover with lid and leave to melt. Season to taste with salt and pepper and serve immediately.

