



Masala Roasted Potatoes

YOU WILL NEED

- 6 yellow new potatoes
- 2 cups Firepot Masala Chai concentrate
- 2 Tbsp avocado oil
- 1 tsp sea salt
- chopped parsley or cilantro for garnishing

TO MAKE

1. Preheat oven to 400 °F.
2. Wash and slice potatoes in half and put them in a bowl or pan. Pour enough Firepot Masala Chai concentrate to cover the potatoes (about 2 cups) and let them soak for 2-4 hours.
3. Drain the potatoes and add avocado oil and sea salt. Blend together and transfer to a baking dish.
4. Roast at 400 °F for 25-30 minutes until potatoes are browned and soft.
5. Place in a bowl to cool slightly before serving.
6. Finish by sprinkling chopped cilantro or parsley over the potatoes.
7. Serve and enjoy!