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East Street Bedminster

East Street Moroccan-inspired potato salad

Serves 2

Ingredients

- 2 baking potatoes cut into small chunks
- 2 cloves of garlic, crushed
- 2 teaspoons chilli powder (or to taste)
- 1 finely chopped onion
- 2 teaspoons of mixed herbs
- 2 dessert spoons of butter

Method

Preheat a shallow frying pan with the butter then add the onion and fry until golden.

Add the crushed garlic and the chilli powder.

Stir and then mix in the potato and reduce the heat.

Add in the mixed herbs.

Cook for 5–10 minutes until the potato starts to brown off.

Continually toss the pan during cooking for an even finish.

Serve either hot or cold on a bed of lettuce.

Where you could buy the ingredients The ingredients for this recipe can be found in many of the independent retailers on East Street and could be served as a side with a quality steak from any of the butchers – and why not accompany it with some crusty bread from one of the bakers.