

EN Each portion contains

820 kJ/195 kcal

4 g protein

2 g total fat, 1 g saturated fat

40 g carbohydrates

6 g fibre

Crispy Curry Potato Cubes with Coriander Salsa

Side dish - 4 portions

🕒 10 minutes + 15 minutes airfryer

750 g waxy potatoes

1 tablespoon mild curry powder

1 tablespoon vegetable oil

1 small ripe mango, in slices (fresh or canned)

15 g fresh coriander, finely chopped

Juice and grated peel of 1/2 lime

Freshly ground black pepper

1. Preheat the airfryer to 180°C. Peel the potatoes and cut them into 2 cm thick cubes. Rinse the cubes under running water and allow them to drain thoroughly. Pat the cubes dry with kitchen paper.
2. Mix the curry powder and the oil in a bowl and coat the potato cubes in this mixture. Transfer the potato cubes to the fryer basket and slide the basket into the airfryer. Set the timer to 15-18 minutes and fry the cubes until they are golden brown and done. Turn them every now and again.
3. In the meantime, puree the mango with the coriander, lime peel, and lime juice in a blender and add salt and pepper to taste.
4. Serve the potato cubes with the salsa. Delicious with roasted chicken or steamed fish.

Tips

Potato Cubes with Garlic and Bacon

Replace the curry powder with 1 clove of crushed garlic and mix this with 1 tablespoon olive oil. Coat the potato cubes and 50 g of bacon strips or smoked bacon cubes in the seasoned oil. Then fry the potato cubes according to the recipe until golden brown and done.