



Makes 8 cups
Preparation Time: 25 minutes
Cook Time: 15 minutes

INGREDIENTS:

2 large russet potatoes, cut into 1-inch cubes

1½ cups coarsely chopped cucumber

1½ cups chopped tomatoes

1 cup coarsely chopped red bell pepper

¼ cup finely chopped onion

¼ cup finely chopped fresh cilantro

¼ cup lime juice

1 tablespoon finely chopped fresh jalapeño

½ teaspoon ground cumin

Sea salt, to taste

Indian-Spiced Potato Salad

This simple recipe packs a flavorful punch. Tender potatoes are tossed with fresh cucumber and crunchy bell peppers for a hearty side dish that also makes a tasty **grab-and-go lunch**. Warming cumin, zesty lime juice, and spicy jalapeño are added to the mix to create an Indian-inspired experience that will tempt your taste buds for a second helping. Top it off with some extra cilantro, and enjoy!

By Darshana Thacker Wendel

- 1 Place potatoes in a steamer basket set in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, about 15 minutes or until potatoes are tender.
- 2 Place potatoes in a large bowl; cool completely. Add the remaining ingredients; gently stir to mix. Cover and chill until ready to serve or up to 24 hours.