



*Globally Inspired Flavor Solutions®*

## Green Harissa Yogurt Potatoes

INGREDIENTS	MEASUREMENTS
<b>Seasoned Potatoes</b>	
Fingerling Potatoes	1 lb
Salt	2 tbsp
SupHerb Farms Fresh Frozen Thyme	To taste
SupHerb Farms Fresh Frozen Rosemary	To taste
SupHerb Farms Fresh Frozen Garlic Minced	To taste
<b>Green Harissa Yogurt</b>	
Low-Fat Yogurt, plain	1 cup
SupHerb Farms Fusions® North African Green Harissa Paste	2 tbsp
Lemon Juice, freshly squeezed	2 tsp
Salt & Pepper	¼ tsp

### SEASONED POTATO PREPARATION

1. Place fingerling potatoes in a pot, then add 2 tbsp of salt, rosemary, thyme, and garlic.
2. Cover the potatoes to about one inch of cold water. Let the pot go to boil and then turn off the heat.
3. Drain the potatoes and return to pot, allow to cool.

### GREEN HARISSA YOGURT PREPARATION

1. Whisk the yogurt with SupHerb Farms Fusions® North African Green Harissa Paste, ¼ tsp. of salt, ¼ tsp. of pepper, and the freshly squeezed lemon juice together in a small bowl.

### TO SERVE

- Cut the cooled potatoes into quarters and place them in a mixing bowl.
- Coat the potatoes with the yogurt dressing.