



## WFH RECIPES

### Ingredients

---

*2 SERVINGS*

1 kg (2lb) small potatoes,  
unpeeled

Enough canola oil to  
cover the potatoes

2 tbs coriander seeds,  
crushed

1/2 cup dry red wine  
salt, pepper

---

Patates Antinahtes (Πατάτες Αντιναχτές) means "Tossed Potatoes". This is a very traditional recipe from Cyprus, typically served as a side.

## EMILY'S PATATES ANTINAHTES

### Directions

---

1. Wash the potatoes well and scrub them with a sponge.
2. Hit them with a mallet or a heavy cast iron skillet so that they crack. (By breaking them they are cooked right through and absorb all the flavors)
3. Heat the oil and add the potatoes.
4. Cook over a low heat.
5. When the potatoes are ready, remove most of the oil and add the coriander and the wine.
6. Cook until the sauce is reduced (2-3 more minutes) and shake the pan from time to time.
7. Add salt, pepper, and serve!