

# Warm Potato and Pea Salad

*Stephanie Potocki*

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## **Servings: 4**

*1 1/2 pounds small red potatoes, quartered*  
*1 cup frozen peas, unthawed*  
*2 tablespoons + 1 teaspoon canola oil*  
*1 tablespoon fresh grated ginger*  
*2 cloves garlic, minced*  
*1/2 teaspoon ground turmeric*  
*1/2 teaspoon chili powder*  
*1/2 teaspoon salt*  
*2 tablespoons lime juice*

In a pot, combine the potatoes with enough cold water to cover. Bring to a boil. Cook until tender, 15 to 18 minutes. Add the peas. Drain immediately.

In a large skillet, heat the oil over medium-high heat. Stir in the ginger and garlic. Cook for 30 seconds.

Stir in the turmeric, chili powder and salt until combined. Add the potatoes and peas. Toss to combine.

Drizzle with lime juice. Heat through for 1 minute.

Transfer to a serving bowl.

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Per Serving (excluding unknown items): 998 Calories; 109g Fat (96.6% calories from fat); 2g Protein; 6g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 310mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 0 Fruit; 22 Fat.