

# Moroccan Roasted Baby Potatoes

September 23rd, 2025

**This recipe serves: 4**

Prep Time: 00:15

Cook Time: 00:30

Potatoes are a staple of Moroccan cuisine, and are featured in various dishes such as tagines or salads. They are commonly seasoned with spices like cumin, paprika, and turmeric, enhancing their flavor in traditional recipes. These baby potatoes make an excellent side dish, but are hearty enough to stand on their own.

## Ingredients:

1.5 lbs Baby Potatoes  
1 Tablespoon Baking Soda  
4 Tablespoons Olive Oil, divided  
2 Cloves Garlic, minced  
1 Teaspoon Cumin Powder  
1 Teaspoon Smoked Paprika  
1/2 Preserved Lemon  
1/4 Ounce Cilantro, finely chopped

## Directions:

Add enough Water to a 3 quart pan to cover the Potatoes.

Add 1 Teaspoon Salt to the Water and the Baking Soda to the Water.

Mix well until the Salt and Baking Soda are fully dissolved.

**Bring the Water to a boil over high heat.**

Once the Water is boiling, reduce the heat to simmer.

**Simmer for about 5 minutes.**

The Potatoes are finished when you can pierce one with a fork and it offers slight resistance but is not completely hard.

Immediately drain the Potatoes and refill the pot with cold water.

Drain the water from the pot. Lay out the Potatoes and dry them thoroughly.

In a medium-sized bowl mix the Garlic, Cumin, and the Paprika.

Remove and discard the pith and seeds from the Preserved Lemon.

Mince the Preserved Lemon.

Add the minced Preserved Lemon into the Garlic mixture.

Use your hands or a large spoon to smash each Potato.

**Heat a medium-sized skillet over medium-high heat.**

Add 2 tablespoons Olive Oil to the skillet. Add the Garlic mixture and stir well until fragrant.

Add the Potato Mixture to the pan. Stir until integrated.

Lid the pan and **sauté for 5 minutes**, allowing the Potatoes to brown.

Stir the Potatoes, then lid for **another 5 minutes**. The Potatoes should have a golden color.

Remove from heat and cover until it is time to serve the Potatoes.