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Indian Potato Salad

- * 3 pounds potatoes, cut in bite size chunks
- * 2 T olive oil
- * 2 T mustard seed
- * 2 tsp coriander seed, crushed
- * 1 tsp salt
- * ½ cup low-fat plain yogurt
- * 1 cup cilantro leaves, finely chopped
- * ½ tsp salt
- * ¼ tsp pepper
- * 2 green onions, trimmed, sliced

Heat oven to 400. Toss together the potatoes, oil, mustard seed, crushed coriander and salt in roasting pan. Roast in oven for 35-45 minutes or until potatoes are light brown and fork tender. Meanwhile, combine yogurt, cilantro, salt and pepper. Toss together potatoes and dressing in bowl. Add green onion. Serve.

Sweetnicks Notes: Woman's Day magazine recipe, modified by Sweetnicks. Loved this one.