

Cumin Roasted Potatoes with Smoked Salmon Crème Fraiche

Peel of one lemon

1/2 cup crème fraiche or sour cream

1 teaspoon (packed) minced fresh dill

1 teaspoon (packed) minced fresh cilantro

2 tablespoons olive oil, divided

1 1/2 teaspoons coarsely crushed cumin seeds

12 small fingerling potatoes, halved lengthwise (about 14 ounces)

3 ounces thinly sliced smoked salmon, cut into 1/2-inch-by-2 1/2-inch strips

Small fresh dill sprigs

Using vegetable peeler, remove peel (yellow part only) from lemons.

Stir crème fraiche, minced dill, cilantro, and 1 tablespoon minced peel in small bowl.

Cover and chill at least 2 hours and up to 8 hours.

Set rack at lowest position in oven and preheat to 450°F. Brush nonstick baking sheet with 1 tablespoon olive oil. Combine 1 tablespoon olive oil and cumin in large bowl. Add potatoes; toss to coat. Sprinkle with salt and pepper. Arrange potatoes, cut side down, on baking sheet and roast until tender and cut sides are brown, about 12 minutes. Cool slightly.

Arrange potato halves, cut side up, on platter. Top each with 1 teaspoon crème fraiche, 1 salmon strip, and garnish with dill sprigs.

Makes 24.