



SPICY & SOUR POTATO STIR FRY

INGREDIENTS

- 1 tbsp cooking oil
- 450 g potato, about 2 medium-sized potatoes
- 3 dried chilli, deseeded
- 1/2 tsp Sichuan peppercorns
- 2 fresh chilli, sliced
- 3 cloves garlic, sliced
- 1 tsp black rice vinegar
- 1/4 tsp salt, or to taste

DIRECTIONS

- 1. Peel the potato then cut it into julienne strips. You may use a food processor or a julienne peeler to achieve similar results (regular grater is not recommended).*
- 2. Rinse the potato strips under tap water to remove excess starch. Drain them very well.*
- 3. Heat up a wok on a high heat. Pour in the oil, then add dried chilli and Sichuan peppercorn. Leave to sizzle until fragrant (do not burn them).*
- 4. Put fresh chilli, garlic and potato strips into the wok. Stir fry constantly until the potato is cooked (should be still a bit crunchy).*
- 5. Add black rice vinegar and salt . Give everything a quick stir then dish out.*
- 6. Serve it warm with rice, along with other meat/vegetable savoury dishes.*

