



Spicy, juicy and unforgettable are the three words I would use to describe my garlic masala fries. They are out-of-this-world good and too easy to make.

Ingredients

- 5 potatoes
- 1 tablespoon of cumin powder
- 1 bunch of fresh coriander, both leaves and stocks to be used
- 1 tablespoon of black pepper
- ½ a tea spoon of cayenne pepper
- 1 tablespoon of ground coriander
- 2 tomatoes, grated
- 5 cloves of garlic

Method

Cut your potatoes into chips and fry them as usual. Set them side and allow them to drain in a paper towel.

In a separate pan, add your half of your coriander leaves and all the stalks and let them fry lightly. Add all the spices to this together with some hot water and mix. Let this stay on the heat and simmer on low heat for about 5 minutes so that all the flavors meld.

After this, add your fries and the garlic then mix them all together. Allow this to remain on the heat for about two minutes. Add the remaining coriander leaves, mix them in then serve.



SERVE WITH: beef stew, meat balls, coleslaw, fresh tomatoes or any salad 😊.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-masala-fries/>