



Ordinary fries are bomb, but masala fries are down right explosively delicious! My garlic rosemary fries will take you to the moon and back!!! <3



Ingredients

3 potatoes	1/4 teaspoon of chili paste
1 red onion	1/2 a teaspoon of turmeric
1 tablespoon of tomato paste	1/2 a teaspoon of paprika
1 sprig of turmeric	Fresh dania to garnish
4 cloves of garlic, minced	Salt to taste
1/2 a teaspoon of cumin	Veg oil for frying

Method

Peel, slice and fry the fries. Set aside.

For the masala, start with some onions, garlic and rosemary. Let this cook until everything is fragrant and has softened. Add the tomato paste, the spices, a bit of water and let this simmer on low heat until thickened. Add the fries and gently toss them until coated.

Garnish with fresh dania and serve.



SERVE WITH: on it's own, boo thang!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/strawberries-cream-popsicles/>

Video: <https://youtu.be/IZcymz42kVA>