



garlic cumin loaded masala fries

Masala fries are always bomb but cheesy loaded masala fries are for sure about to be your next addiction!!



Ingredients

6 medium potatoes	¼ teaspoon of turmeric
½ cup of chopped red onion	¼ teaspoon of cumin
½ cup of chopped dania stems	½ teaspoon of smoked paprika
5 garlic cloves, minced	½ teaspoon of coriander spice
1 tablespoon of minced ginger	125 g of fresh mozzarella
½ teaspoon of chili paste	½ cup of cooked, chopped bacon
5 tablespoons of tomato paste	Dania leaves & lemon slithers for garnish

Method

Begin by preparing the fries. Peel, chop and fry the potatoes and then set aside.

To prepare the mchuzi, begin by cooking the onion, dania stems, garlic and ginger until softened and fragrant, add in the tomato paste, the spices and a bit of hot water and allow this to simmer until thick and the flavors meld. Add in the fries and mix until coated. Garnish with some dania and then plate.

Let these cool down for about 3 minutes then add over the top your chopped bacon as well as your grated mozzarella. Pop this into your oven and let this sizzle for about 5 minutes or until your cheese is melted.

Serve immediately



SERVE WITH: fresh fruity salad, some kachumbari and some kuku

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

Video: https://youtu.be/4ENo_Vbzank