

Batatas Harras (Fried Potatoes)

4 oz	olive oil	2	hot chillies
3/4 kilo	potatoes	3 cloves	garlic
	salt and pepper	2 oz	chopped corriander

1. Heat oil
2. Add potatoes, peeled and chopped into small pieces
3. Fry over medium heat until potatoes are soft
4. Season with salt and pepper to taste
5. Add garlic, crushes, and chillies, seeded and chopped
6. Gently toss
7. Sprinkle with coriander
8. Serve