

Chinese potato stir-fry (酸辣土豆丝)



5 from 38 votes

Crunchy, thin strips flavoured with tangy spices, Chinese potato stir-fry shows you an exciting way to prepare potatoes.

Prep Time	Cook Time	Total Time
10 mins	3 mins	13 mins

Course: Side Dish Cuisine: Chinese Servings: 2 servings
Calories: 239kcal Author: Wei Guo

Ingredients

- 1 tablespoon cooking oil
- 450 g potato about 2 medium-sized potatoes
- 3 dried chilli deseeded
- ½ teaspoon Sichuan peppercorns
- 2 fresh chilli sliced
- 3 cloves garlic sliced
- 1 teaspoon black rice vinegar
- ¼ teaspoon salt or to taste

Instructions

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.

Nutrition

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Recipe URL: <https://redhousespice.com/chinese-potato-stir-fry/>

Scan the QR code to learn more recipe tips and ask me any questions!



