

# Spicy Crispy Potatoes

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5 from 3 votes

Prep Time	Cook Time	Total Time
15 mins	10 mins	25 mins

Spicy crispy potatoes

Course: Main Course

Cuisine: Chinese

Keyword: potatoes, Spicy

Servings: 2

Calories: 442 kcal

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## Ingredients

500 g small potatoes or large potatoes  
2 tbsp. cooking oil  
2 scallions ,white part and green part separated  
2 tbsp. chopped garlic  
1 tbsp. chopped ginger  
1/4 red onion  
pinch of salt  
1 small bunch of coriander  
1 tbsp. Chinese chili oil ,optional  
2 tbsp. red chili pepper powder  
1 tbsp. freshly ground cumin powder



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## Instructions

1. Peel and cut large potatoes into one bite size pieces or if you use small baby potatoes, cook them directly. Simmer for around 12 to 15 minutes until the potatoes are just cooked so you can easily insert a chopstick without breaking the potatoes. Optional: remove the skins of the small potatoes
2. Heat around 1 and 1/2 tablespoon of cooking oil in pan, add potatoes to fry until crispy and golden.
3. Transfer the potatoes to the edges of the pan and add another 1/2 tablespoon of cooking oil in center and fry garlic, ginger and scallion until aromatic. Add red onion and continue frying for 2-3 minutes until the red onion becomes soft too.
4. Sprinkle chili oil, salt, cumin power and red pepper powder if you are using. At last, mix coriander stem and chopped green onions.
5. For those who love hotter version, simple serve with dried chili powders. You can simple serve with a mixed chili powder.

# Nutrition Facts

Spicy Crispy Potatoes

Amount Per Serving

Calories 442      Calories from Fat 234

% Daily Value*	
<b>Fat</b> 26g	<b>40%</b>
Saturated Fat 2g	<b>13%</b>
<b>Sodium</b> 284mg	<b>12%</b>
<b>Potassium</b> 1542mg	<b>44%</b>
<b>Carbohydrates</b> 48g	<b>16%</b>
Fiber 12g	<b>50%</b>
Sugar 1g	<b>1%</b>
<b>Protein</b> 10g	<b>20%</b>
<b>Vitamin A</b> 4525IU	<b>91%</b>
<b>Vitamin C</b> 35.1mg	<b>43%</b>
<b>Calcium</b> 219mg	<b>22%</b>
<b>Iron</b> 15.8mg	<b>88%</b>

\* Percent Daily Values are based on a 2000 calorie diet.