**Potato Chinese Recipe**



Ingredients

4 potato, boil (see instructions below)

Pinch of salt

1 teaspoon red chili

1 1/2 teaspoon ginger, minced

1 1/2 teaspoon garlic, minced

2 teaspoons soy sauce

2 teaspoons tomato ketchup

1/2 teaspoon salt

2 tablespoon vegetable oil

Instructions

Boiling Potatoes

1. Cut potatoes into 1-inch cubes

2. Place the potatoes into a pot with cold water.

3. Add a pinch of salt.

4. Cover the pot.

5. Cook on high heat.

6. When the water boils, remove the lid and reduce the heat to keep the water from boiling over.

7. Boil for about 5 to 10 minutes. Test the potatoes with a fork. The fork should go into the potato with a slight resistance.

Mix together the red chili, ginger, and garlic.

Mix together the soy sauce, tomato ketchup, and salt.

Heat oil in a frying pan.

Add chili mixture. Stir-fry for about a minute.

Add the potatoes. Fry until the potatoes are heated through and slightly crispy on the surface.

Mix in the tomato sauce.

Based on the recipes on this website:

https://recipes.timesofindia.com/us/recipes/potato-chinese/rs58624636.cms