

Chili Potato Recipe

Chili Potato is a very popular recipe. Learn How To Make Chilli Potato by following this easy recipe.

Ingredients:

- ? 5 Large Potatoes
- ? 5 tbsp Cornflour
- ? 2 tbsp Soy Sauce
- ? 1 tbsp Vinegar
- ? ½ tsp Sugar
- ? Salt to taste
- ? Oil for frying
- ? ¼ tsp Ajinomoto
- ? 2 Capsicum (diced)
- ? 1 Large Onion (diced)
- ? 1tbsp Red Chili Powder
- ? 1 tbsp Garlic (chopped)
- ? 3-4 Green Chilies (slit sideways)

How to make Chili Potato:

- ? Boil the potatoes until just fork tender. Peel the potatoes and cut them into wedges.
- ? Coat the potato wedges with cornflour and deep fry until golden brown.
- ? Heat 2tbsp of oil in a pan rate pan. Add garlic, onions and capsicum to the oil. Stir fry for 10-15 sec.
- ? Add soy sauce, salt, half-cup water, sugar and ajinomotto to the above. Stir it.
- ? In a bowl, take 1tbsp cornflour and add a little water to it. Mix it well. Now, add this mixture to the above-made gravy.
- ? Add vinegar, potatoes and green chili to the above. Mix well and cook it for another 2 minutes.
- ? Chili Potato is ready to eat. Serve hot.

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