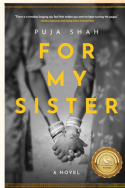


Amla's Favorite Masala Fries

(Inspired by Ministry of Curry)

SERVES: 4



Ingredients

- 2 medium Russet potatoes
- 4 cups water for soaking
- 2 tablespoons oil
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- Pinch of kashmiri red chili powder*, add to taste
- ¼ teaspoon ground turmeric*
- ¼ teaspoon garam masala*
- ¼ teaspoon chat masala* optional
- Chopped cilantro to top

Check out www.spicewallabrand.com for spices.

Directions

Scrub and rinse the potatoes well under running water. Wipe well with paper towels. Peel the skin off. Cut the potatoes into long ½ inch thick sticks. Ideally, they should be about 4 inches long, to prevent them from breaking. Place the cut potatoes in a medium-sized bowl and add water to the bowl. Allow the cut potatoes to soak for 15 mins. After 15 minutes, drain all the water out and place the potatoes on a kitchen towel and wipe them dry. Add dried potatoes to a clean and dry bowl. Add oil, garlic powder, salt, red chili powder, turmeric, and garam masala. Toss so that the potatoes are evenly coated with all the spices.

Air Fryer Method

Preheat the air fryer at 400°F for **5 minutes**. Spray the basket with oil. Place the fries in the air fryer basket, evenly spreading and crisscrossing the overlapped fries. If your air fryer basket is small you may want to cook the fries in 2 batches. Airfry at 380°F or 190°C for **25 mins**. Shake the basket halfway through. If you like more crunchy fries, cook for an additional **2 minutes**. If you are making only half the batch, reduce the time to **14 to 15 minutes**.

Oven Method

You can make these fries in the oven too (not as crisp). Preheat the oven at 425 F. Line the fries in a parchment paper-lined baking tray in a single layer. Bake them at 425 for 20 to 25 minutes, flipping halfway. Add chopped cilantro over fries and enjoy the fries hot! Can serve with ketchup, sriracha mayo or mint cilantro chutney.