Chilli bean crispy potatoes



About 40 minutes · Serves 2

Ingredients

- 400 g potatoes, cut into wedges
- 1 tbsp Tian Fu chilli bean paste
- 1½ tbsp cooking oil; 1 tsp rice vinegar; 1 tsp sugar
- 1 tbsp water; 1 spring onion, sliced

Method

1. Heat the oven to 220°C conventional / 200°C fan. Toss the wedges with 1 tbsp oil and spread on a tray.

2. Roast for 30–35 minutes, turning once, until tender inside and golden at the edges.

3. Warm the remaining oil, chilli bean paste, vinegar, sugar and water in a pan. Toss through the potatoes and finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili bean paste

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.