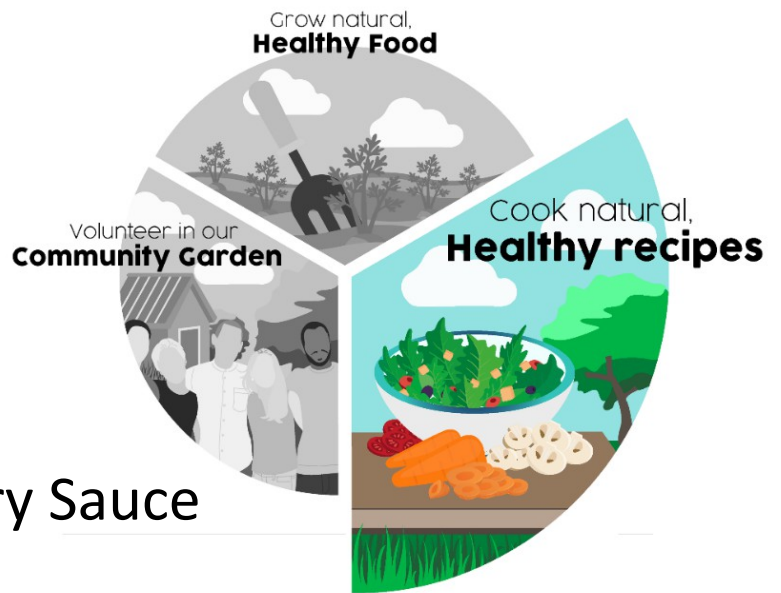




Air Fryer Loaded Chips with Curry Sauce

Serves 2

Ingredients:

- 400g potatoes, peeled and chopped into chips
- 2tbsp vegetable oil
- 1 onion, sliced
- 1 green pepper, sliced
- 1 red pepper, sliced
- spring onions, sliced
- 1tsp chilli flakes
- 1tsp Chinese 5 spice
- 1tsp garlic powder
- curry sauce (store bought or homemade)
- salt
- freshly ground pepper

Method:

1. Put chopped potatoes in a bowl of cold water and leave for 30min-1h
2. Drain and pat dry
3. Put in a bowl with 1 tablespoon of oil, salt and pepper
4. Toss to cover well
5. Put in an air fryer for 15-20min at 200°C, tossing occasionally
6. In the meantime heat some oil the pan
7. Put onions, peppers, spring onions and spices in the pan and fry for 8-10 minutes
8. Once chips are cooked, top with the veggie mix and warmed curry sauce
9. Serve immediately

