



Spicy and Sour Spiralized Potato

Ingredients

- 2 potatoes
- 1/2 carrot, spiralized with SpiralEZ
- 3 cloves garlic (minced)
- 10g green onion (chopped)
- 5g ginger (minced)
- 3ml vegetable oil
- 1 tablespoon Sichuan pepper
- 20ml white vinegar
- 5g salt
- 1 tablespoon chili oil

Step

1. Clean and peel the potatoes. Spiralized with SpiralEZ. Put into cold water to remove starch on surface.
2. Heat the pan with oil and add Sichuan pepper. Stir fry until you smell them. Take the peppers out.
3. Add green Onion, Ginger fragments and dried red chilies. Stir fry all.
4. Add the spiralized potatoes and carrots in, stir them well, add white vinegar and keep stirring for 1 minute.
5. Then add salt, stir them again.
6. Add minced garlic and chili oil. Stir well and ready to serve.



酸辣土豆絲

材料

- 薯仔 --- 2 個
- 紅蘿蔔 --- 1/2 個；刨成幼絲
- 蒜 --- 3 瓣 (切蓉)
- 蔥 --- 10 克 (切碎)
- 薑 --- 5 克 (切蓉)
- 油 --- 3 毫升
- 花椒 --- 2 湯匙
- 白醋 --- 20 毫升
- 鹽 --- 5 克
- 辣椒油 --- 1 湯匙

做法:

1. 土豆洗淨去皮，刨絲。放入涼水中浸泡，洗掉澱粉。
2. 鍋裡倒油，放入花椒小火炸香，把花椒撈出不要。
3. 放入蔥和薑末爆香。
4. 倒入瀝乾水的土豆絲及紅蘿蔔絲翻炒均勻後，立刻加入白醋繼續翻炒約 1 分鐘。
5. 加入鹽，翻炒均勻。
6. 加入蒜，和辣椒油，拌勻關火即可。