



Chili Crab Fries

Crispy on Delivery™ Fries with delicious crab meat chunks and chili crab sauce - a spicy, sweet and savoury gravy of chili, tomato and egg.

INGREDIENTS

240g Lamb Weston® Crispy on Delivery™ Fries (LW200)

2 big Red Chilis, seeds left in and roughly chopped

6 cloves of Garlic, roughly chopped

100g Ginger, roughly chopped

1/4 cup Cooking Oil

200ml Tomato Ketchup

300ml Chili Sauce

150ml Water

30ml White Vinegar

50g Sugar

100g Crab Meat

2 Eggs, lightly whisked

DIRECTIONS

- 1. Blend ginger, garlic and red chilis. Heat a pan on medium heat and slowly stir fry the mixture until fragrant.
- 2. Add in the rest of the ingredients (except crab meat and egg) and continue to cook until the mixture boils.
- 3. Add crab meat, then egg. Stir and remove from fire.
- 4. Prepare fries according to instructions on the case.
- 5. Top fries with chili crab sauce or serve the sauce as a dip. Garnish with coriander. Serve.

Yield

2 portion