Lamb Weston®
POSSIBILITIES IN POTATOES



# Spiced Potato Fritter

New

**Crispy On the Outside, Fluffy and Flavorful On the Inside**

## INGREDIENTS

1 lb Lamb Weston® Fully Cooked - Heat & Serve™ Shredded IQF Potatoes (FC002)

¾ cup red onion, sliced

2 tbsp cilantro, chopped

1 serrano chili, minced

4 cloves garlic, minced

1 oz ginger, minced

½ tsp salt

½ tsp garam masala

½ tsp ground coriander

½ tsp chili powder

1 tsp turmeric powder

½ tsp cumin

¼ tsp black pepper

½ cup all-purpose flour

½ cup corn starch

¼ cup water

## DIRECTIONS

1. Place your shredded potatoes in a microwave safe container and cook until warm and steaming, approximately 3 min.
2. In a bowl, combine the potatoes, red onion, cilantro, serrano, garlic and ginger. Mix to combine. Add all the spices. Mix to combine.
3. Add the flour and corn starch, make sure everything is coated well.
4. Add water and stir well. The four and water should combine to make a paste around all the vegetables.
5. Allow the mixture to sit for 5 minutes.
6. Working in tablespoon sized amounts, fry the batter. Let deep fry for 3-5 minutes or until dark golden.
7. Serve with your favorite dipping sauce.

## DIRECTIONS

### Yield

4 servings