

HOW TO USE · MASALA PERI PERI FRIES

MASALA PERI PERI FRIES

A spicy, tangy seasoning of peri peri and chaat masala, made for fries, potatoes and chips.

SERVES	PREP	COOK
4	10 min	30 min

INGREDIENTS

- 1 kg potatoes, cut into fries, or 800 g frozen fries
- 2 tbsp oil
- 2 tsp Masala Peri Peri Fries seasoning, plus extra to finish



METHOD (oven)

1. Toss the potatoes with the oil and seasoning until evenly coated. Spread on a large lined tray, with room around each chip.
2. Roast at 220°C fan-forced for 25–30 minutes (or cook frozen fries as the packet directs), turning once, until golden and crisp.
3. Toss with an extra pinch of the seasoning and serve straight away.

MASALA PERI PERI FRIES

ROAST POTATOES

200°C fan · 35-40 min

Chunkier, same flavour

1. Toss 1 kg potato chunks with 2 tbsp oil and 2 tsp of the seasoning.
2. Roast at 200°C fan-forced until golden, turning once.
3. Finish with a pinch more seasoning.

STOVETOP CHIPS

15 min

Small batch

1. Pan-fry or shallow-fry cooked potato chips in a little oil until crisp.
2. Toss with 1–2 tsp of the seasoning while they are hot.
3. Serve immediately.

LOADED FRIES

5 min more

As a shared plate

1. Cook the fries as on the front.
2. Top with yoghurt or sour cream, chopped onion and coriander, and an extra pinch of the seasoning.
3. Serve straight from the tray.

OTHER WAYS TO USE IT

- → Sprinkle over popcorn with a little oil.
- → Toss through roast cauliflower.
- → Dust over grilled corn.

ALLERGENS Contains gluten (wheat). May be present: Soy, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.