

# Masala Chips

## Ingredients

- 1 Tbsp cooking oil
- 1 bunch cilantro, stalks included, coarsely chopped
- 1 Tbsp ground coriander
- 1 Tbsp ground black pepper
- 1/2 tsp cayenne pepper
- 1/4 cup + 2 Tbsp water
- 2 Roma tomatoes, grated
- 5 cloves of garlic, minced (optional)
- 1 lb French fries

## Directions

Heat oil in a frying pan over medium-high heat. Add half the cilantro and stir fry for a minute. Stir in the coriander, black pepper, cayenne pepper and 2 Tbsp water. Add the tomatoes and garlic and stir. Add the remaining 1/4 cup water and turn heat down to low. Continue cooking for 5-7 minutes, adding more water if necessary. Add the French fries and remaining cilantro, stir to mix and cook for 2 more minutes.