

Bajias

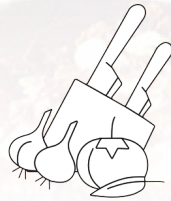
(Fried Potatoes)

Prep Time: 15 minutes

Cook Time: 20 minutes

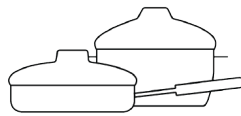
Servings: 4

Fun Fact: Bajias, or fried potatoes, are a popular snack in Kenya, often dipped in a mango chutney called madras.



Ingredients

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| 2 medium potatoes | 1/2 teaspoon of red chili powder |
| 1 cup of chickpea flour | Pinch of garam masala |
| 1/4 cup of rice flour | 1/4 teaspoon of ground coriander |
| 1/4 teaspoon of turmeric | 2 teaspoons of ginger (minced) |
| 1/4 teaspoon of ground cumin | 1/4 cup of fresh cilantro, finely chopped |
| 1/4 teaspoon of black pepper | 1 cup of water |
| 1 teaspoon of salt | Oil for frying |
| 1/2 teaspoon of dried fenugreek leaves | |



Directions

1. Add flour, turmeric, ground cumin, black pepper, salt, dried fenugreek leaves, chili powder, masala, coriander, ginger, cilantro, and water to a large mixing bowl.
2. Mix until batter is thick.
3. Slice potatoes and add to the batter, coating each piece well on both sides.
4. Add oil to frying pan over medium high heat.
5. Place potatoes in hot oil and fry until golden. Flip to repeat on other side.
6. Remove from oil and place on paper towel.
7. Serve hot.