



We did an Indian Fish recipe a few days ago ([Amritsari Fish](#)) So it would have been a travesty not to find an Indian Chip recipe really!

Ingredients:-

Hand cut Chips
½ An Onion, diced
2 Cloves of Garlic, minced
½ Tsp of Turmeric
½ Tsp of Chilli Flakes
1 Tsp of Curry Powder
2 Tbsp of Tomato Ketchup
Salt & Pepper to season
Coriander to garnish
Oil to fry
Water

Method:-

- (1) Boil and then fry your chips until they are crispy.
- (2) Drain and set aside.
- (3) Add a little Oil to a frying pan over a medium heat.
- (4) Add the Onions and fry until softened.
- (5) Add the Garlic and season with Salt & Pepper, frying for a further minute.
- (6) Stir in the Turmeric, Curry Powder, Chilli Flakes and add the Tomato Ketchup and a little

water.

(7) Allow to simmer until the sauce thickens.

(8) Add the Chips and stir to coat fully.

(9) Garnish with fresh Coriander and serve.

These ?Chips? put our bland yellow floppy Chips to shame!