

Hakka Chili Potatoes

Here, mini red potatoes are cooked Hakka style with flavour and spice. They go as well with fried rice as they do with warm buttered naan. A perfect dish for vegetarians, these potatoes are also great as a side with grilled fish or chicken.

- 2 lbs (1 kg) Ontario mini red Potatoes
- ½ tsp (2 ml) cornstarch
- ½ cup (125 ml) water
- 2 tbsp (25 ml) dark soy sauce
- 2 tbsp (25 ml) rice vinegar
- 1 tsp (5 ml) sesame oil
- 2 tbsp (25 ml) ketchup
- 1 tsp (5 ml) chili sauce or chili-garlic sauce
- 4 tbsp (50 ml) vegetable oil
- 1 tbsp (15 ml) minced fresh ginger
- 2 cloves garlic, minced
- ½ medium sized onion, chopped
- 1 hot green chili, sliced thin
- 2 green onions, chopped with green parts
- 2 tbsp (25 ml) chopped fresh coriander leaves

Wash potatoes, place in a large saucepan and cover with water. Bring to a boil over high heat. Reduce heat to medium-low, cover pan and cook potatoes until they are just tender but not mushy, about 12-15 minutes. Drain and cool the potatoes. Peel potatoes and halve them if they are too large. Potatoes can be cooked up to 3 days ahead of time and refrigerated until needed.

In a small bowl, mix cornstarch with water until smooth. Add soy, vinegar, sesame oil, ketchup and chili sauce. Mix well and set aside near the stove.

Warm oil in a deep non-stick skillet set over medium-high heat. Add ginger, garlic and onions. Sauté for 2 minutes, then add cooked potatoes to skillet. Sauté, stirring occasionally, until onions are softened and potatoes lightly browned, about 10 minutes. Give the reserved cornstarch mixture a good stir. Reduce heat to medium and add it to skillet. Stir gently to coat potatoes with sauce. Cook for 30 seconds then switch off heat. Fold in the green chili, green onions and fresh coriander. Transfer to a serving bowl and serve.

Serves four

