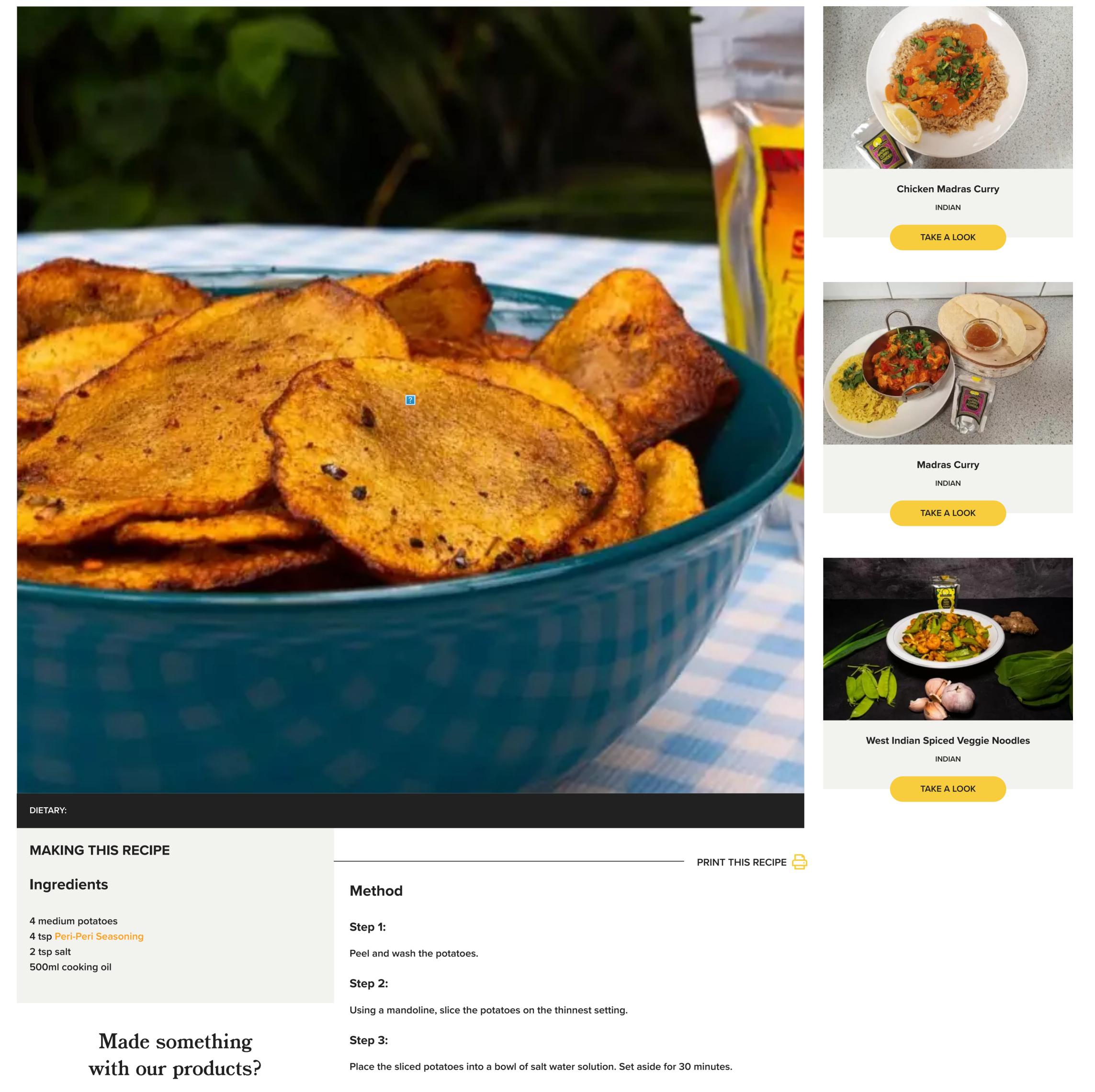
# Peri-Peri Crisps

## Other recipes



Step 4:

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Drain the sliced potatoes and lay them out flat on a tea towel. Pat dry.

#### Step 5:

Transfer the sliced potatoes to a mixing bowl and add the Peri-Peri Seasoning and a dash of cooking oil and mix well, making sure each slice is well coated.

#### Step 6:

In a wok, heat the cooking oil over a medium flame.

### Step 7:

Once the oil is hot, gently place a few slices in the oil. Make sure not to overcrowd the wok as this will result in the potatoes being soggy rather than crispy.

#### Step 8:

Once the crisps are golden brown, remove from the wok and lay them on a cooling rack.

