

## 3 Hot and Sour Shredded Potatoes Chinese Style

(vegetarian friendly)

**(Please check your allergic ingredients before cook)**

YouTube video: <https://www.youtube.com/watch?v=cq3qzaTggJ8> (English)



### Ingredients:

- red or white potatoes 2
- bell pepper a little bit for the color
- green onion 1
- white vinegar or rice vinegar 30g
- 2 tablespoons for soaking the shredded potatoes oil 30g
- 2 tablespoons Sichuan peppercorns 1g
- half teaspoon Dried chilli pepper 5g (or less to your taste)
- 1 tablespoon rice vinegar 5g
- 1 teaspoon sugar 3g
- 1/2 teaspoon salt 2g or to your taste

### Method:

1. Slice the potatoes then cut it into strips
2. Soak them in the water and add two tablespoons of vinegar to the water
3. Slice bell pepper into strips and slice the green onion
4. Drain potato strips which should be stiffed after soaked
5. Low-heat add oil. When oil is not too hot, add peppercorns dried chilies
6. Remove the chilies when you see the chilies turn into dark red
7. Turn up the heat and add the green onion
8. Then add potato strips and stir until half of the potato strips become transparent
9. Add bell peppers, rice vinegar and a little bit sugar, then stir
10. See the potatoes are fully cooked, turn off the heat and add some salt.
11. Transfer to a plate.
12. DONE!