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SECRET INGREDIENT FRIES

We would tell you, but then we would have to kill you...

Not your average French fry, these Secret Ingredient Fries bring next level flavour to any meal. Pair with THE Burger for an epic meal.

Heat Level



Servings

4

Prep Time

20 mins

Cook Time

45 mins

INGREDIENTS:

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- 4 medium agria potatoes, about 680 grams
- 6 shallots, peeled and left whole
- 3 tbsp. olive oil
- 2 tbsp. Colman's English Mustard
- 1 tsp. whole cumin seeds
- 1 tsp. salt

INSTRUCTIONS

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Preheat the oven to 220°C.

Halve the potatoes and cut each half lengthwise into 4 wedges. Spray a roasting pan with nonstick spray. Toss together the potatoes, shallots, oil, Colman's English Mustard, cumin, and salt in a large bowl. Get messy with it.

Spread the potato mixture in a single layer into the roasting pan, placing potatoes cut side down. Roast until the bottoms of the potatoes are crisp and golden, 15 - 20 minutes.

Turn the potatoes with a metal spatula and roast until tender and crisp on the other side, 10 - 15 minutes longer.

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