

Simply Ming: Better For You Ma LA Potatoes

By Ming Tsai 2023

(Serves 2)

Ingredient List

2 large potatoes, peeled, julienned thin on a mandoline and rinsed with cold water and drained
1 bunch scallions, sliced, white and green separated
2 tb minced garlic
1 tb minced ginger
1 tsp minced fermented black beans
1 jar Spicy Chile Crisp
1/2 cup chopped flat leaf parsley
Grape seed oil or canola to cook
Kosher salt and fresh ground black pepper to taste

Instructions

In a wok coated with oil, stir fry the scallion whites, season, then add garlic, ginger and fermented black beans. After 2 minutes, add potatoes, mix and season, then add 2-3 tb of Spicy Chile Crisp. Cook for 2 minutes. Stir in parsley, remove from heat.

Plating

Plate on a platter and garnish with scallion greens. Enjoy!