

Stir-Fried Spicy Chinese Sweet Potatoes

Ingredients

- 1 large sweet potato
- Around 1 tbsp. oil for cooking
- 3 cloves of garlic
- 5 fresh Vietnamese chili peppers (alternative: your favorite spicy fresh pepper)
- 5 dried Thai chili peppers (alternative: Any spicy dried pepper)
- 3 jalapeños (alternative: poblano, serrano, bell pepper)
- 1 tsp. Korean chili powder (alternative: chili powder, smoked paprika)
- 2 tbsp. soy sauce
- 1 tsp. sesame oil
- 1 tsp. red wine vinegar (alternative: any other vinegar)
- 2-3 scallions

Steps

1. Wash the sweet potato, then use a mandolin to cut the potato into thin strips (or julienne it, if you have the knife skills), placing the cut potato strips immediately into cold water to stop it from oxidizing. Mince the garlic and Vietnamese chilis, and use kitchen scissors to chop the dried chilis. Cut the jalapeños in half, remove the seeds and cut into long strips. Lastly cut the scallions finely and set aside.
2. Heat some oil on high in a large skillet. Add the garlic, Vietnamese chilis and dried chilis, stirring, until you can smell the garlic. Drain the potatoes, and add them along with the jalapeños and chili peppers, stirring so all the potatoes get coated with the oil. Reduce the heat to medium. In a small bowl whisk together the soy sauce, sesame oil and vinegar and pour them over the cooking potatoes. Toss the potatoes again, so they all get covered with some of the sauce.
3. Cook on medium heat for about 10 minutes, stirring every 2-3 minutes so that all of the potatoes spend time on the bottom of the pan. Taste to tell if they are done. When they're done, turn off the heat and stir in the scallions. Serve warm, over rice if desired.

