

Chinese Stir-fried Potatoes

written by The Recipe Exchange | February 27, 2020

Ingredients

1 lb. red potatoes – sliced thin
1 Tbls. light soy sauce
1 tsp. packed brown sugar
1 tsp. all-purpose flour
3 Tbls. peanut oil – divided
1 cup chicken stock OR beef stock
1 tsp. granulated sugar
1/4 tsp. salt

Directions

In a bowl, combine potatoes, brown sugar, soy sauce, flour, and 1 Tbls. of the peanut oil; stir to coat evenly; refrigerate at least 1 hour.

Heat remaining peanut oil in a wok over high heat.

Add potato mixture and stir-fry lightly for 2-3 minutes.

Add remaining ingredients to wok, cover, reduce heat, and cook until the potatoes are tender and have absorbed most of the liquid.