

Potato Stir Fry



Ingredients

125 g	¼ Lb	Chicken Giblets - optional
		Cooking Oil/Spray
A few		Curry leaves
1 small packet		Noodles
3 Medium size		Potatoes
		Salt & Pepper to taste
1 Cup		White Wine

How

The chicken giblets are optional. Wash the chicken giblets, put into a shallow bowl and pour the white wine in along with the curry leaves and let it sit for around 30 minutes.

Boil the potatoes until cooked firm, but not “mushy”, remove, cool in cold water, peel and cut into around ½”/1 ½ cm cubes. Cut the giblets into small pieces, ½”/1 1/2cm pieces. Boil the noodles according to the instructions provided on the packet, strain and put aside.

Pour just a dash of cooking oil or spray a pan lightly, mix the giblets and potatoes in the pan while it is heating, then add the noodles mixing gently to avoid smashing the potatoes.

Serve warm.
Enjoy