



Papas en Fosforito

Description

Thin chips are a very easy food to make. Perfect for accompanying soups or other meat dishes.

Papas en Fosforito or Matche's Chips (English version below)

Ingredientes

- 500 gramos de papa
- Jugo de limón
- Sal
- Aceite

Preparacion

- Pelar y cortar la papa en julianas o delgados palitos.
- Poner a marinar en agua, sal y jugo de limón por media hora.
- Lavar y escurrir y luego secarlos con un papel de cocina.
- Calentar el aceite y freir la papa en pequeñas cantidades.
- Sacar los fosforitos a un plato con papel absorbente para extraer el exceso de grasa.

Matche's Chips (English version)

Ingredients

- 500 grams of potatoes
- Lemon juice
- Salt
- Oil

Preparation

1. Peel and cut the potatoes in thin sticks.
2. Marinade in water, salt and lemon juice for half an hour.
3. Wash and drain, then dry with kitchen paper.
4. Heat oil and fry the potatoes in small quantities.
5. Remove the chips onto a plate with paper towels to extract the excess of fat.