Masala Fries

Ingredients

- 600 g French fries or skin on fries
- 1 sachet Maggi Masala e Magic
- 4 tablespoons Maggi Masala Chilli Sauce
- 80 g pomegranate seeds
- 1 red onion (finely chopped)
- 40 g Feta Cheese
- 0.5 bunch Fresh Coriander

Instructions

1. Preheat the air fryer for 5 minutes to 200C.
2. Tip the chips into the air fryer and cook for 5 minutes.
3. Shake the chips then sprinkle the seasoning over. Cook until crispy (about another 5-10 minutes), shaking the chips a few times during cooking.
4. Tip the chips onto a large serving plate and spoon over the pomegranate seeds, onion, coriander and feta. Finally drizzle with the Maggi Masala Chilli Sauce (or you can use Tamarind sauce if you prefer).

Nutrition

Carbohydrate	30.32 g
Energy	180.86 kcal
Fat	4.6 g
Fibre	2.56 g
Protein	3.6 g
of which: saturates	1.31 g
Sodium	348.45 mg
of which: sugars	5.99 g

20 Minutes

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