



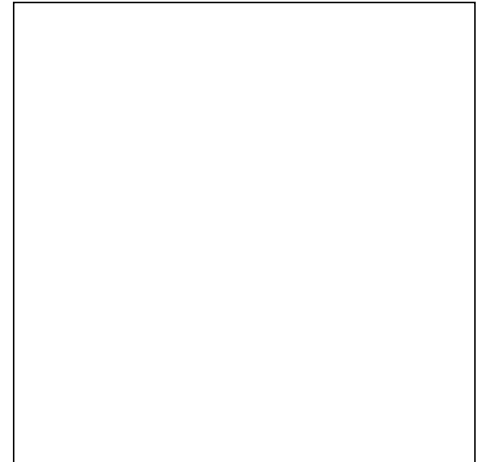
Recipe Name: Homemade Tater Tots Recipe

Diet Type:

Course: Appetizer

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 10 Potatoes (Aloo)	8
• 1 teaspoon Garlic powder	
• 1 teaspoon Onion powder	
• 1 teaspoon Dried oregano	
• 1 tablespoon Coriander (Dhania) Leaves - finely chopped	
• 1 teaspoon Red Chilli flakes	
• 2 tablespoon All Purpose Flour (Maida)	
• 1 tablespoon Rice flour	
• Salt - to taste	
• Sunflower Oil - for deep frying the tater tots	

Preparation

- To begin making the Homemade Tater Tots Recipe, scrub potatoes thoroughly and wash them until clean.
- Peel the skin of the potatoes and we will not parboil the potatoes in hot water.
- In a large saucepan, add the potatoes and boil it brisk for about 5 to 7.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
220	2	25	12	2	0