



# CHIPSI MAYAI

SNACKING AROUND THE WORLD--TANZANIA

## INGREDIENTS

3-4 potatoes

Vegetable oil

2 eggs

Salt and Pepper

## STEPS

**Step 1** Wash and peel 3-4 medium-sized potatoes. Then, cut them into approximately 3" long and 1/2" thick pieces. If you'd like, save some of the peel to add to the dish....why waste anything?

**Step 2** Heat about 1 inch of oil in a heavy-bottomed pot over medium heat (Sammy prefers cast iron pans because they develop more flavor when cooking). Oil should reach 325 degrees (use a thermometer to check). Fry the potatoes in oil until they are golden brown and crispy.

**Step 3** Now prep the eggs. Simply crack and beat them, adding salt and pepper while beating. You can also customize this snack by adding your favorite ingredients to the eggs like green onions, bell peppers, cheese, mushrooms, etc. When finished, pour eggs over the potatoes and continue to fry.

**Step 4** Fry each side of the chips mayai. Yes, you will have to flip