

Potato Balado with Veggie Popcorn Chicken Recipe

Potato Balado is a vibrant Indonesian-style stir-fry featuring crispy golden potato dices and green beans, tossed in a bold, aromatic spice paste made from red chilies, candlenuts, galangal, and tomato. Fragrant lemongrass and kaffir lime leaves infuse the dish with citrusy, herbaceous notes, while bite-sized veggie popcorn chicken adds a delightful savoury texture. Balanced with sugar, salt, and pepper, this dish delivers a harmonious blend of spicy, sweet, and savoury flavours – perfect for serving over warm steamed rice.



Sample Recipe

	Recipe serves	Prepared for
	4	4

Ingredient	Amount		Scaled amount	
Blended Spice Paste :	200	g	200	g
Long Chillies (pcs) (adjust as needed)	4	----	4	----
Candlenuts (kemiri) (pcs)	6	----	6	----
Galangal (lengkuas) (finger-sized)	1	----	1	----
Tomato (pcs)	1/2	----	1/2	----
Other Ingredients :		g	0	g
Lemongrass stalks (bruised)	2	----	2	----
Kaffir lime leaves (torn)	2	----	2	----
Potatoes (diced, lightly fried till golden brown)	4	----	4	----
Green beans (cut into small pieces)	10	----	10	----
Veggie popcorn chicken (pcs)	12	----	12	----
Cooking Oil (Tbsp)	2	----	2	----
Sugar (or palm sugar) (Tbsp)	2	----	2	----
Salt (tsp)	2	----	2	----
Pepper (tsp)	1	----	1	----

Shopping List

Ingredients	Have it	Quantity
Blended Spice Paste :	<input type="checkbox"/>	
Long Chillies (pcs) (adjust as needed)	<input type="checkbox"/>	
Candlenuts (kemiri) (pcs)	<input type="checkbox"/>	
Galangal (lengkuas) (finger-sized)	<input type="checkbox"/>	
Tomato (pcs)	<input type="checkbox"/>	
Other Ingredients :	<input type="checkbox"/>	
Lemongrass stalks (bruised)	<input type="checkbox"/>	
Kaffir lime leaves (torn)	<input type="checkbox"/>	
Potatoes (diced, lightly fried till golden brown)	<input type="checkbox"/>	
Green beans (cut into small pieces)	<input type="checkbox"/>	
Veggie popcorn chicken (pcs)	<input type="checkbox"/>	
Cooking Oil (Tbsp)	<input type="checkbox"/>	
Sugar (or palm sugar) (Tbsp)	<input type="checkbox"/>	
Salt (tsp)	<input type="checkbox"/>	
Pepper (tsp)	<input type="checkbox"/>	
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Sample Instructions

- Prepare spice paste** - Blend the red chilies, candlenuts, galangal, and tomato until smooth (add a little water or oil if needed).
- Fry the potatoes** - Lightly fry the diced potatoes until golden brown. Set aside.
- Sauté** - Heat 2 tbsp oil in a pan over medium heat. Stir-fry the blended spice paste until fragrant and the colour deepens slightly.
- Add aromatics & season** - Add bruised lemongrass and kaffir lime leaves. Season with salt, sugar, and pepper. Stir well.
- Cook green beans** - Add the green bean pieces. Cook for about 1 minute (they should stay slightly crunchy).
- Combine** - Add the fried potatoes and veggie popcorn chicken. Mix gently until everything is coated in the spice paste.
- Final taste check** - Adjust sugar/salt if needed. Cook for 1-2 more minutes until heated through.
- Serve** - Best served with warm steamed rice.