

BAKED POTATO CHIPS AND SWEET CHILLI AND CORIANDER DIP



Serving: 8

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 3 large potatoes (540g), with skin intact

- 45ml (3 tbsp) olive oil
- 5ml (1 tsp) coarse salt
- Black pepper, to taste
- **Sweet Chilli and Coriander Dip:**
- 250g fat free smooth plain cottage cheese
- 30ml (2 tbsp) fresh coriander, chopped
- 15ml (1 tbsp) sweet chilli sauce
- 20 cashews, finely chopped

INSTRUCTIONS

1. Preheat oven to 180°C.
2. Par-boil the potatoes until soft but still firm. Allow to cool before thinly slicing to form round discs. Lay the discs on a baking sheet lined with baking paper – be careful to arrange so that the discs do not overlap.
3. Brush with olive oil and season with salt and pepper. Bake until golden and crispy, turning over to bake both sides.
4. While the potatoes are making, mix all of the ingredients for the sweet chilli dip together in a small bowl and set aside.
5. Once golden and crisped serve the potatoes in a bowl lined with paper towel to soak off excess oil and dunk in the dip for a delicious snack around the braai.