

CHEESE & BACON POTATO WEDGES WITH AVOCADO DIP



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 6X waxy potatoes, peeled and cut into wedges

- 1 sachet potato bake - Cheese and Bacon
- 50ml oil
- 3 ripe avocados
- 10ml lemon juice
- 1 small red onion, finely chopped
- red chilli, deseeded and finely chopped
- 15ml finely chopped fresh coriander
- 45ml sour cream
- Salt and Black Pepper to taste

INSTRUCTIONS

1. Preheat oven to 180°C.
2. Place potato wedges in a suitable roasting dish and sprinkle aromatised dry packet contents over the potato wedges.
3. Drizzle with olive oil and bake for 30-40 minutes until golden brown and crispy.
4. Place avocado flesh into a bowl and mash lightly with a fork together with the lemon juice.
5. Add onion, chilli, coriander, sour cream, and season with salt and pepper.
6. Serve chilled as a dip for the crispy potato wedges.