

CHEESY SPICED POTATO AND CHIVES SERVED WITH CRISPY FRIED CHICKEN



Serving: 4 - 6

Cooking Time: 20 minutes

Prep Time: 15 minutes

INGREDIENTS

- 1,5kg large potatoes with skin on, halved

- Salt, to taste
- 200g cheddar cheese, grated
- 45ml (3 tbsp) chives, snipped

INSTRUCTIONS

1. Preheat the oven to 180°C
2. In plenty of salted boiling water, cook the potatoes until just soft
3. Use a large muffin tin to sit the potato halves and season well – use the tray for supporting the potatoes
4. Mix the cheese and chives together and spoon over the potatoes. Bake until the potato is crispy, and the cheese has melted. Serve with crispy chicken