

POTATO CHIPS TOPPED WITH SAVOURY MINCE, AVOCADO AND CHEESE



Author:

Serving: 4

Cooking Time: 40 minutes

Prep Time: 5 minutes

INGREDIENTS

- 1kg potatoes, skin on and cut into chips
- 45ml (3 tbsp) oil
- Potato seasoning, to taste
- **Savoury mince**
- 30ml (2 tbsp) sunflower oil
- 300g beef mince
- 7g chakalaka seasoning
- 1 x 410g tin braai relish
- 50g cheddar, grated
- 1 avocado, peeled and chopped

INSTRUCTIONS

Tip: To make a great chip, it is important to have a floury potato. They have a soft, dry texture. Look for the Sifra in your supermarkets

1. Place the potatoes in a deep mixing bowl and add the oil, potato seasoning and toss to combine well. Place in the air-fryer and cook at 180°C until crispy, for (20 minutes)
2. For the mince heat the oil in a saucepan and brown the mince, add the rest of the ingredients and cook for (+/- 20 minutes) add water if the mixture is getting very dry. Preheat the grill
3. Place the chips on a serving dish and top with the mince and sprinkle with the cheddar. Grill until the cheese has melted. Top with the avocado and serve