

## POTATO WEDGES TOPPED WITH AVOCADO, TOMATOES AND BULLY BEEF



**Serving:** 4 - 6

**Cooking Time:** 20 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- 4 potatoes, skin on and cut into wedges

- Salt, to taste
- 1 large tomato, finely chopped
- ½ cucumber, finely chopped
- 2 spring onions, finely chopped
- 2 avocados, smashed
- 200g bully beef
- 125ml (½ cup) sour cream
- 15ml (1 tbsp) fresh herbs, to serve

## INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Toss the potatoes in a little oil and bake until cooked and crispy. Season.
3. Mix the tomatoes, cucumber and spring onion well together.
4. Place the wedges in a serving dish, top with the bully beef, tomato mixture, sour cream and avocado.
5. Sprinkle with fresh herbs and serve.