

SPICY POTATO, PEPPERS, CHILI, AVOCADO AND SERVED WITH STICKY CHICKEN WINGS



Serving: 4 - 6

Cooking Time: 30 minutes

Prep Time: 10 minutes

INGREDIENTS

- 4 potatoes, skin on cut into wedges

- 45ml (3 tbsp) curry powder
- Salt, to taste
- **Dressing**
- 60ml (¼ cup) Dijon mustard
- 60ml (¼ cup) runny honey
- 60ml (¼ cup) cider vinegar
- 60ml (¼ cup) olive oil
- Salt, to taste
- **Salad**
- 1 red pepper, seeded and sliced
- 1 green pepper, seeded and sliced
- 1 orange pepper, seeded and sliced
- 1 red chili, sliced
- 1 avocado, peeled and sliced
- Sticky chicken wings, grilled

INSTRUCTIONS

Tips: Use your own salad combination with these delicious spicy potatoes

1. Preheat the oven to 180°C
2. Place the potatoes on a baking dish and sprinkle with the curry powder, toss to combine well and season. Bake until the potatoes are cooked and crispy
3. Make the dressing by adding all the ingredients into a bottle and shake until well combined
4. In a large salad bowl, add the salad ingredients as well the potatoes and chicken wings and serve drizzled with the dressing