TATUA
Specialised Dairy

Loaded Wedges

Ingredients

2 bags frozen original potato wedges
250g smoked chicken, shredded
500g Tatua Sour Cream
¼ cup sweet chili sauce
1 teaspoon smoked paprika
½ teaspoon celery salt
¼ cup grated tasty cheese
3-4 tomatoes
2 spring onions
1 avocado
Dash olive oil
Sea salt & cracked pepper

Method

1. Arrange the potato wedges in a single layer on a large, lined baking tray and bake for 20 minutes at 180°C until starting to colour.
2. Meanwhile combine the Tatua Sour Cream with the sweet chilli sauce, smoked paprika and celery salt.
3. Fold in the shredded smoked chicken.
4. Top the partly cooked wedges with the Sour Cream mixture.
5. Sprinkle with the grated cheese.
6. Return to the oven and bake for 20-30 minutes until golden.
7. Meanwhile chop the tomatoes, spring onion and avocado finely.
8. Combine in a bowl with a dash of olive oil and seasoning.
9. Top the warm wedges with the salsa and scatter with herbs.

Please consider the environment before printing this recipe