



Product Spotlight: Cheddar Cheese

Kitchen 2 Kitchen is WA family owned and operated business. They have years of experience running continental gourmet delis, and know how to select the finest cheeses and antipasto for your family's table.



Hawaiian Chicken Loaded Wedges

Sweet potato wedges topped with smoked chicken breast, juicy pineapple pieces, capsicum and melty cheddar cheese. Finished with a sprinkle of sliced spring onions.



35 minutes



2 servings



Chicken

Spice it up!

You can use smoked paprika, a pre-made Mexican or Cajun spice mix on the wedges instead of ground paprika if preferred!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	40g	64g

FROM YOUR BOX

SWEET POTATOES	500g
TINNED PINEAPPLE PIECES	225g
SMOKED CHICKEN	1 packet
SPRING ONIONS	1 bunch
RED CAPSICUM	1
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground paprika

KEY UTENSILS

oven tray

NOTES

Use the toppings and cheese to taste. Any leftovers can be used in a toastie!



1. ROAST THE WEDGES

Set oven to 220°C.

Cut sweet potatoes into wedges and toss on a lined oven tray with **1 tsp paprika, oil, salt and pepper**. Roast in oven for 20–25 minutes until cooked through (see step 3).



2. PREPARE THE TOPPINGS

Drain pineapple. Slice chicken and spring onions (reserve some green tops for garnish). Dice capsicum (see notes).



3. ASSEMBLE THE WEDGES

Remove wedges from oven and scatter with prepared toppings. Spread cheddar cheese on top. Return to oven for 5–10 minutes until cheese is melted and bubbling.



4. FINISH AND SERVE

Garnish wedges with reserved spring onion tops and serve at the table.



Scan the QR code to
submit a Google review!

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

