



Product Spotlight: Kitchen 2 Kitchen

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 precooked chicken, juicy pineapple pieces, capsicum and melty cheddar cheese. Finished with a sprinkle of sliced spring onions.



35 minutes



4 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
	26g	43g	41g

FROM YOUR BOX

SWEET POTATOES	1kg
AVOCADOS	2
LIME	1
TINNED PINEAPPLE PIECES	225g
PRECOOKED CHICKEN	1 packet
SPRING ONIONS	1 bunch
RED CAPSICUM	1
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

oven tray, stick mixer or blender

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 **2 tsp smoked paprika, oil, salt and pepper**. Roast in oven for 20–25 minutes until cooked through (see step 4).



4. ASSEMBLE THE WEDGES

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



2. PREPARE AVOCADO CREAM

Blend **avocados** with **1/4 cup water, 1/2 lime zest and juice** (wedge remaining) using a stick mixer or blender. Season with **salt and pepper**. Set aside.



5. FINISH AND SERVE

Serve loaded **wedges**, dollop of **avocado cream** and garnish with **spring onion tops**.



3. PREPARE THE TOPPINGS

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



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