



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Store chives in a plastic bag or container, wrapped in damp paper or kitchen towel to prevent them from dehydrating.

3 BBQ Chicken Loaded Wedges

Golden sweet potato wedges loaded with BBQ chicken, corn and melted cheddar cheese, finished with diced avocado and served with a side of creamy coleslaw.

 25 minutes

 2 servings



 Chicken

10 September 2021

Spice it up!

If you like a little heat you can add some pickled jalapeños on top of the wedges. You can also add some sliced apple or pear to the coleslaw.

FROM YOUR BOX

SWEET POTATOES	500g
CORN COB	1
COOKED CHICKEN BREAST 	1 packet
CHIVES	1/3 bunch *
BBQ SAUCE	1/2 bottle *
AVOCADO	1
KALE COLESLAW	1/2 bag (200g) *
AIOLI	1 tub (50g)
SHREDDED CHEDDAR CHEESE	1/3 packet *
 LENTIL PATTIES	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY


oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

oven tray

NOTES

Place the sweet potatoes on the top shelf of the oven to speed up cooking time.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. ROAST SWEET POTATOES


Set oven to 220°C.

Cut sweet potatoes into chips. Toss with **1/2 tsp dried thyme, oil, salt and pepper** on a lined oven tray. Roast in oven for 15 minutes (see notes). See step 4.



4. MELT THE CHEESE


Remove sweet potatoes from oven. Top with chicken topping and cheddar cheese. Return to the oven for 5 minutes or until cheese is melted.

 **VEG OPTION** - Top sweet potatoes with lentil filling and cheddar cheese. Bake in oven as above.



2. PREPARE THE TOPPING

Meanwhile, remove corn kernels from cob. Roughly chop cooked chicken and slice chives. Combine in a bowl with 1/4 cup BBQ sauce.

 **VEG OPTION** - Crumble lentil patties into a bowl. Combine with corn, chives and BBQ sauce as above.



5. FINISH AND PLATE

Scatter avocado over top of wedges. Serve loaded sweet potato wedges with a side of coleslaw and extra BBQ sauce to taste.



3. PREPARE THE VEGETABLES

Dice avocado and set aside.

Toss coleslaw together with aioli until well combined. Season with **salt and pepper**.

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

