



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.

### *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.*



 25 minutes

 4 servings

 Chicken

10 September 2021

## FROM YOUR BOX

SWEET POTATOES	1kg
CORN COBS	2
COOKED CHICKEN BREAST 	1 packet
CHIVES	1/3 bunch *
BBQ SAUCE	1/2 bottle *
AVOCADO	1
TOMATO	1
KALE COLESLAW	1 bag (400g)
AIOLI	1 tub (100g)
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. Scatter over 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 TOPPINGS

Meanwhile, remove corn kernels from cobs. 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 and tomato 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 tomato. Set aside.

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

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