

1 hour

Serves 6

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Ingredients:

- 1 bag (1.5kg) potatoes, unpeeled, cut into wedges
- 2 tsp (10ml) cumin seeds
- Chilli flakes, to taste
- 1 tsp (5ml) each smoked and regular paprika + extra to serve
- Salt and milled pepper
- 1-2 glugs olive oil

Salsa:

- ¼ cup (60ml) sliced pickled jalapeño
- 1 punnet (350g) mixed cherry tomatoes, quartered
- Handful fresh coriander, chopped + extra to serve
- ½ bunch spring onions, thinly sliced
- Juice (30ml) of 1 lime

Avo cream:

- ½ tub (125ml) sour cream
- 1 avocado, peeled
- Juice (30ml) of 1 lime
- Handful fresh coriander

Method:

1. Preheat oven to 220°C.
2. Toss potatoes on a baking tray with spices, salt, pepper and oil.
3. Roast potato wedges for 35-40 minutes until crisp and golden.
4. Mix salsa ingredients in a bowl and season with salt and pepper.
5. Place avo cream ingredients in a bowl and blitz until completely smooth.
6. Spread wedges on a platter and top with salsa and then avo cream.

7. Sprinkle with paprika and garnish with coriander.

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