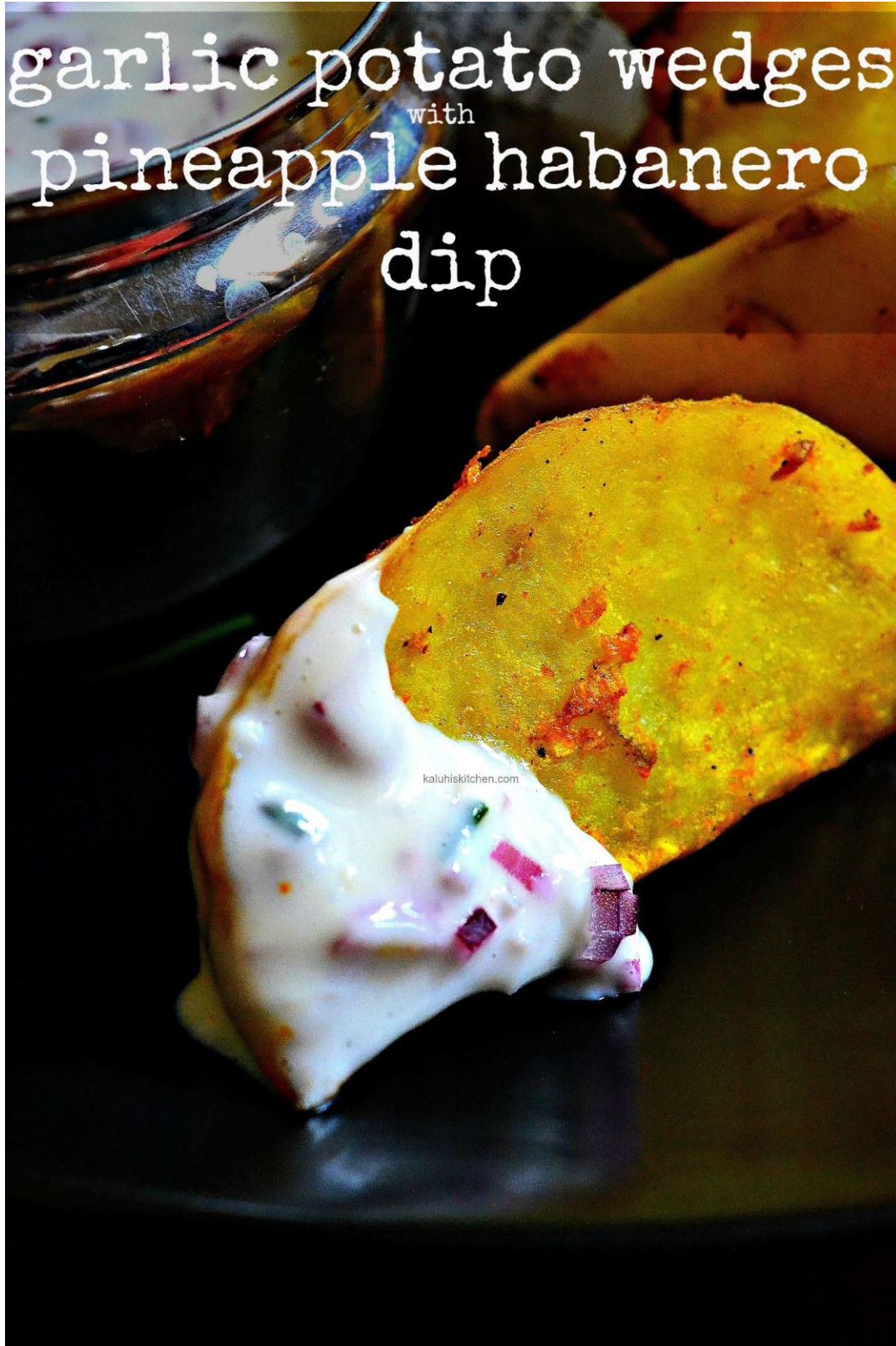


garlic potato wedges
with
pineapple habanero
dip



I love my chili dips almost as much as I love my potatoes! Combining both in my garlic potato wedges with pineapple habanero dip is nothing short of magic!! <3

Ingredients

15 new potatoes	Vegetable oil
1 large red onion, finely diced	1 cup of mayonnaise
1 bulb of garlic, minced	1/2 a cup of fresh pineapple
3 tablespoons of fresh rosemary	3 tablespoons of very finely chopped onion
3/4 tablespoon of turmeric	1/2 a teaspoon of Kez Organics Habanero dip
3/4 tablespoon of paprika	1/2 a tablespoon of honey
Salt and pepper to taste	1/2 a teaspoon of finely chopped rosemary

Method

Wash and peel your potatoes. Slice them up into wedges and place them in a large bowl. Add the red onion, garlic, rosemary, paprika, turmeric, salt, pepper and some vegetable oil enough to just coat them. Mix everything up until combined. Spread them on your tray and put them to bake at 200 degrees for about 40 minutes or until completely cooked and soft.

As that is going, work on your sauce.

In a blender, add your mayo, followed by your pineapples, and the honey. Blitz it until everything is completely combined. Ladle onto a small bowl and allow to chill for a few minutes.

Once everything is ready, serve!



SERVE WITH: With a meat and salad of choice 😊

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-potato-wedges-pineapple-habanero-dip/>

