



SPICED POTATO WEDGES WITH JALAPENOS & CURRIED KETCHUP



INGREDIENTS

FOR THE WEDGES

- 3 large potatoes, cut into wedges
- 1 tbsp olive oil
- 1 packet Mexican seasoning
- 1 tsp coarse salt
- 2 tbsp chopped fresh coriander leaves
- 2 lime wedges
- 1 jar red jalapenos

FOR THE CURRIED KETCHUP

- 2 tbsp Hellmann's ketchup
- 2 tbsp Hellmann's Vegan Garlic Mayonnaise
- 1 heaped tbsp curry powder
- 2 tbsp mango chutney



METHOD

- 1** Start this recipe by simply placing the potato wedges in a bowl and rub in the oil.
- 2** Next, pour over the Mexican spice mix and toss around, coating well. Place onto a baking tray, sprinkle over the salt and cook for 30-35 minutes, turning around regularly.
- 3** Meanwhile, make the curried ketchup by mixing all the ingredients together.
- 4** To serve, place the wedges into a large bowl and toss over the coriander leaves and jalapenos. Squeeze over the juice from the lime wedges and serve the curried ketchup on the side.