

Potato twists with creamy herb dip

Ingredients

100g pack of Pure Potato Twists

Creamy herb dip

4tbs cream cheese

2tbs mayonnaise

1tbs basil

1 tbs parsley

1tbs chives

1tbs coriander

Salt and black pepper

Preparation method

1. For the dip simply put all of the ingredients into a mixing bowl and stir well until fully combined. Transfer to a serving bowl(s) ready for dipping into.
2. For the potato twists heat the vegetable oil until hot (min 210°C) in a saucepan or use a deep fat fryer.
3. Add about 20g of twists at a time and cook for a maximum of 4-5 seconds.
4. Use a slotted spoon to remove them from the oil (or use the basket in your fryer) and drain on kitchen paper. Transfer to a suitable serving dish and enjoy with the delicious dip.



5 minutes

Preparation time

1 minute

Cooking time

Serves 4-5

By: Lesley Waters and Innovative

These twists make a fantastic snack and you can even bag them and put the dip in a sealable pot for picnics or lunchboxes. We like to have sliced batons of carrot, pepper and cucumber too and they all make a tasty addition to a lunch or light supper table.

(If you prefer to avoid dairy simply use one of the dairy-free alternatives to cream cheese.)

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