

CHIPS ON-A-STICK 3-WAYS

Makes 4 of each variant
Hands-on time: 25 minutes
Hands-off time: 40 minutes

INGREDIENTS

4 medium potatoes

For the chilli butter:

¼ cup Flora Plant BUTTER™
1 small red chilli, de-seeded and finely chopped
½ tsp paprika
¼ tsp each salt and pepper

For the garlic butter:

¼ cup Flora Plant BUTTER™
1 tbsp crushed garlic
1 tbsp chives
¼ tsp each salt and pepper

For the herb butter:

¼ cup Flora Plant BUTTER™
1 tbsp finely chopped parsley
1 tbsp finely chopped rosemary
¼ tsp each salt and pepper

Serving suggestion:

Pesto mayo, for dipping

METHOD

1. Preheat the oven to 190°C and line a large baking tray with baking paper. Soak 4 wooden skewers in hot water for 20 minutes.
2. Wash and peel the potatoes. Remove the ends and cut each potato lengthwise into 1½cm thick slices. **Chef's Tip: Place the peeled potatoes in cold water to prevent browning.*
3. Place a potato slice on a chopping board. Place a wooden skewer on either side of the potato. Use the wooden skewers as a base and cut thin vertical lines (about 2mm apart).
4. Flip the potato over and cut thin diagonal lines (about 2mm apart), ensuring that you don't cut all the way through. Repeat with all of the potatoes.
5. Thread the potato onto a skewer, twisting slightly from top to bottom to create an accordion effect. Repeat with the rest.
6. **For the chilli butter:** Combine the chilli and paprika with the Flora Plant BUTTER™ and melt in the microwave for 30 seconds.
7. **For the garlic butter:** Combine the garlic and chives with the Flora Plant BUTTER™ and melt in the microwave for 30 seconds.
8. **For the herb butter:** Combine the parsley and rosemary with the Flora Plant BUTTER™ and melt in the microwave for 30 seconds.
9. Brush your butter of choice generously over the potato skewers and arrange on the lined baking tray.

