



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...



**HARRIS FARM**  
**IMPERFECT PICKS**

# IMPERFECT SWEET POTATO CHIPS WITH LEMON, CORIANDER & FETA YOGHURT DIP



PREP  
**1.5 hr**



COOK  
**45 min**



SERVES  
**4**

## INGREDIENTS:

- > 1Kg Imperfect Sweet Potatoes
- > 1 Tbsp Spanish Spice Mix
- > 150g Danish Feta
- > 200g Unsweetened Yoghurt
- > ½ Coriander Bunch
- > 1 Imperfect Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Garlic Clove
- > 2 Tbsp Corn Flour
- > Olive Oil
- > Salt and Pepper



# METHOD – GET COOKING!



1

**Preheat the oven to 220°C.**

**Wash and pick the coriander. Set aside.**

**Cut the sweet potatoes in half length ways, then into 2-3cm thick wedges. Place them into a bowl with cold water and let them soak for at least 1 hour.**

**Place the yoghurt, feta cheese, garlic, coriander, ½ tsp of the spice mix and the juice of ½ lemon into a blender. Season with salt and pepper. Blitz until smooth and creamy. Set dip aside in the fridge.**

2

**Place baking paper onto two oven trays, spray with olive oil and preheat inside the oven for 5 minutes.**

Meanwhile, **remove the sweet potatoes from the water and drain well. Pat dry** them, making sure no moisture is left. **Place them in a bowl or plastic bag, then add the corn flour and shake well until fully coated.**

3

**Remove the trays from the oven. Arrange the sweet potatoes onto trays, with at least 1cm separation between wedges. Drizzle with olive oil and a sprinkle of the Spanish spice mix. Cook inside the oven for 20 minutes.**

**Remove tray from the oven and turn over the wedges. Place back into the oven and cook further for 15 minutes.**

**Turn the oven off and let the sweet potato dry while cooling down with the oven door open for around 10 minutes.**

4

**Serve sweet potato chips warm with coriander and feta yoghurt dip.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You can pat dry the sweet potato with a tea towel if preferred.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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