

DINNERLY



Air Fryer Sweet Chilli Loaded Wedges

Midday Mega-Saver!



20 minutes



2 Servings

Down tools and drool... it's lunch time! Whether in the staff room at work or al desko at home, eating a yummy lunch is key to work-life happiness. So make your lunch smarter, quicker and way more affordable with our tasty recipes.

- 2 small sweet potatoes
- 120g cream cheese ¹
- 1 tomato
- 50g mixed salad leaves
- 25ml French vinaigrette
- 50g sweet chilli sauce
- 20g sunflower seeds

WHAT YOU NEED

- olive oil spray

- 5.3L air fryer (optional)
- foil

ALLERGENS

Milk (1). May contain traces of other allergens.

Energy 420kcal, Fat 19.0g, Carbs 50.1g,
Protein 9.5g



Preheat the air fryer to 200C (see Don't have an air fryer?). Line the air-fryer basket with foil. Cut the **unpeeled sweet potatoes** into 2cm-thick wedges.



Generously spray the **sweet potato wedges** with **olive oil** and season with **salt and pepper**. Put in the lined air-fryer basket. Air-fry for 15 mins or until golden and tender. Dot **half the cream cheese*** over the wedges, then cook for a further 2 mins or until the cream cheese is softened.



Meanwhile, coarsely chop the **tomato**.



Combine the **tomato, salad leaves** and **vinaigrette** in a bowl and season with **salt and pepper**.



Divide the **cheesy wedges** among plates.
Drizzle over the **sweet chilli sauce** and scatter
with the **sunflower seeds**. Serve with the **salad**
and enjoy!



No worries, you can cook the wedges in the oven. Preheat the oven to 220C, fan-forced. Put the sweet potato wedges on a lined oven tray and bake for 28-30 mins until golden and tender.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au **#dinnerly**

 **Packed in Australia**
from at least 90%
Australian ingredients