



Smokey Kumara Wedges

with Herby Aioli

Grab your Meal Kit with this symbol



Red Kumara



All-American Spice Blend



Lemon



Herbs



Garlic Aioli

Keep an eye out...

Due to sourcing challenges over the Christmas period, some of the fresh ingredients you receive may be different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 15 mins
Ready in: 30 mins

We're predicting a dip frenzy when these wedges hit the table. Coated in our mild All-American spice blend and with a sensational lemon and herby aioli for dipping, they're almost too good to share!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
red kumara	3
All-American spice blend	1 sachet
lemon	1
herbs	1 bunch
garlic aioli	100g

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2495kJ (596Cal)	601kJ (143Cal)
Protein (g)	6.2g	1.5g
Fat, total (g)	32.6g	7.9g
- saturated (g)	3.2g	0.8g
Carbohydrate (g)	71.8g	17.3g
- sugars (g)	20.7g	5g
Sodium (mg)	1161mg	280mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Cut the **red kumara** (unpeeled) into 1cm wedges.

TIP: Cut the kumara to size so it cooks in time!



Make the herby aioli

While the kumara is roasting, zest the **lemon** to get a pinch, then slice into wedges. Roughly chop the **herbs**. In a small bowl, combine the **garlic aioli**, **herbs**, **lemon zest**, a squeeze of **lemon juice** and season with **salt** and **pepper**.



Roast the kumara

Place the **kumara** on an oven tray lined with baking paper. Sprinkle with the **All-American spice blend**, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat. Roast until tender and golden, **20-25 minutes**.



Serve up

Transfer the kumara wedges to a serving plate. Serve with the herby aioli and any remaining lemon wedges.

Enjoy!