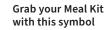
Smokey Kumara Wedges with Lemon & Coriander Aioli









Spice Blend





Lemon

Coriander





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
kumara	3
All-American spice blend	1 sachet
lemon	1/2
coriander	1 bunch
garlic aioli	1 packet (100g)

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2301kJ (550Cal)	590kJ (141Cal)
Protein (g)	4.5g	1.2g
Fat, total (g)	32.8g	8.4g
- saturated (g)	3.3g	0.8g
Carbohydrate (g)	56.3g	14.4g
- sugars (g)	35.3g	9.1g
Sodium (mg)	1031mg	264mg

The quantities provided above are averages only.

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 $220^{\circ}\text{C}/200^{\circ}\text{C}$ fan-forced. Peel the kumara and cut into wedges.

TIP: Leave the kumara unpeeled if you prefer.



Roast the kumara

Place the **kumara** on a lined oven tray. Sprinkle with the **All-American spice blend**, drizzle with **olive oil** and season with **salt**. Toss to coat. Add a splash of **water** to the tray, then roast the kumara until tender and golden, **20-25 minutes**.

TIP: If your oven tray is crowded, divide between two trays.



Make the lemon & coriander aioli

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



Serve up

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

Enjoy!