

OVERALL time: 55 mins

Spicy Air Fried Hasselback Potatoes

Crispy on the outside. Fluffy on the inside. Fiery all the way through. These Air Fried Hasselback Potatoes get a serious flavour upgrade with our Ghost Chilli Seasoning, delivering fiery flavour for the fearless. Think you've got what it takes?

Metric

Number of servings : 4

ingredients

Potatoes

- 4 Large potatoes
- 4 Tbsp Olive oil
- **Cape Herb and Spice Ghost Chilli**

Cooling Herb & Yoghurt Sauce

- 125 g Yoghurt
- 125 g Tangy mayonnaise
- 1 Juice of lime
- 1 Tbsp Fresh chives, finely chopped
- 1 Tbsp Fresh dill, roughly chopped

Serve

- Chopped herbs

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 35 mins

Method:

For the potatoes:

Wash and dry the potatoes well, leaving the skins on.

Place each potato between two disposable chopsticks.

(If your potatoes are very round, slice the bases a little flatter so you have a safer, more stable potato to cut.)

Slice very thin cuts about 3mm apart, stopping when the knife reaches the chopsticks so you don't cut all the way through. Be careful near the ends that you do not slice through.

In a small bowl, combine the olive oil and **Cape Herb & Spice Ghost Chilli Seasoning**.

Brush the potatoes generously with the seasoned oil, making sure some of it gets between the slices.

Preheat your air fryer to 180°C.

Place the potatoes into the air fryer basket, leaving space between each one.

Cook for 30-40 minutes depending on how large your potatoes are.

For the sauce:

Combine all ingredients in a bowl and mix well.

Keep in the fridge until serving.

To serve:

Dollop some of the cooling herby sauce on top of the spicy potatoes.

Finish with fresh herbs and enjoy!

Recipe Developed by Bianca Davies

@beeblegum on Instagram

<https://mail.capeherb.co.za>
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