



Recipe name:

Sour cream & onion crunch crispy smashed potatoes with dill

Recipe description:

An extremely easy, hands-off, crowd-pleasing recipe thanks to the flavour-packed PEPPADEW Spicy Onion Crunch!

These smashed potatoes involve only a few ingredients, and they are soooo incredibly delicious due to the addictive spicy savoury flavour of PEPPADEW®'s Spicy Onion Crunch! Warm weather is just on the horizon and this crispy onion crunch is THE perfect addition to dips, dressings, marinades and sauces.

The beauty of this dish is its flavour-packed simplicity.

Potatoes are simply crisped up and sour cream and PEPPADEW Spicy Onion Crunch are whipped together to create a spiced, creamy satisfying meal. It is such an easy crowd-pleaser.

Created by

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Prep Time

12 minutes

Cook Time

40 minutes

Serves:

2

Made with:

PEPPADEW® Spicy Onion Crunch

Course:

Side / Snack

Occasion:

Quick & Easy

Ingredients:

- 500g baby (salad) potatoes
- 150ml full-fat sour cream
- 1tbsp PEPPADEW® Onion Crunch
- 2tbsp vegetable oil
- 2tbsp olive oil
- Salt & pepper (to taste)
- Freshly chopped dill to serve (or other herbs such as coriander or basil)

Method:

1. Preheat oven to 200°C fan.
2. Boil 500g of baby salad potatoes in salted water until done (10-12 minutes).
3. Smash the potatoes with the bottom of a glass or large spatula allowing steam to release.
4. Heat the vegetable oil in a large cast iron pan until very hot. Add the potatoes, drizzle the olive oil on top along with sea salt and fresh pepper, then place in the oven, cooking for 35-45 minutes until extremely golden crispy.
5. In the meantime, whip the sour cream and Spicy Onion Crunch together.
6. Plate the mixture in a shallow bowl with the dill and add the potatoes on top with a few extra pops of the Onion Crunch. Serve immediately and enjoy that gorgeous crispy crunch!