

Avocado Loaded Baby Potatoes

SERVING
2 people

COOK TIME
40 min



Method

Ingredients

1 x 400g pack Simply Salads Baby Potatoes with Butter & Herbs
1 tbsp olive oil
2 rashers bacon, diced
1 large avocado
Juice of ¼ lime
Salt and pepper
1 punnet cherry tomatoes, halved
Fresh coriander

Preheat the oven to 200°C. Microwave Baby Potatoes as per pack instructions. Remove from pack, cut into wedges and spread out onto baking tray. Use a fork to lightly smash potatoes. Bake for 30 mins until brown and crispy.

Heat a medium fry pan to a high heat and then add in the diced bacon. Cook for 2-3 minutes until crispy. Remove from pan place onto a paper towel to drain excess oil.

Remove the skin and stone from the avocado and mash with a fork in a small bowl. Stir in lime juice, salt and pepper to taste.

When the potatoes are cooked, serve them on a large plate topped with avocado, bacon, cherry tomato halves and fresh coriander.