

FIRECRACKER PEPPERS LOADED POTATO SKINS



Ingredients (Serves 6)

- 2 each red, yellow, and orange peppers,
- de-seeded
- 1 large red onion, chopped
- 4 cloves garlic, peeled
- 3 tbsp olive oil
- 1 tsp crushed chilli flakes
- Sea salt flakes and ground pepper
- 250ml passata sauce
- 16-20 Aviko 1/4 potato skins
- 80g grated mozzarella cheese (use vegetarian cheese for veggie option)
- To serve: soured cream, chopped chives or coriander

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This spicy, gluten-free and vegetarian dish is ideal for sharing.

Method

1. Heat the oven to 220oC, Fan 200oC, Gas 7. Cut the peppers into 3cm chunks and place in a large roasting tin, add the onion, garlic, olive oil, chilli, a good pinch of salt and pepper, then toss together until everything is coated in oil. Roast for 20 minutes or until lightly charred around the edges.
2. Remove the garlic cloves, place on a board and work to a puree with the blade of a knife. Stir into the passata then return to the oven for a further 10 minutes. Adjust the season to taste.
3. To serve: cook potato quarters according to instructions - allow 4-5 per person - and portion into heatproof dishes. Top with a portion of firecracker peppers, then scatter 20g grated mozzarella over each. Reheat in the oven until piping hot and the cheese has melted. Sprinkle with coriander or chives and serve with a side of soured cream.

The firecracker skins recipe is perfect as a snack to go or an additional extra with a meal. They are very easy to prepare with the topping pre-prepared by your team and then frying the skins, loading and grilling for a few minutes. The recipe listed above comes in at 533 calories so gives you an opportunity to offer customers a healthy option for lunch or during the week when indulgence is not on the agenda. The potato skins are extremely adaptable, the Aviko website has many different recipes; [Curried Chickpea & Spinach](#), [Vegan Guacamole](#), and [Smashed Pea & Smoked Salmon](#).



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