

## LOADED KETCHUP WEDGES WITH QUORN AND CHEESE



### Ingredients (10 persons)

- 60 ml vegetable oil
- 1 kg Aviko Jacket Wedges Skin-on
- 400 g diced Quorn
- 100 g green pepper, finely diced
- 100 g red pepper, finely diced
- 200 g chopped tomatoes (tinned)
- 60 ml tomato ketchup
- 200 g reduced fat mild Cheddar cheese

### Loaded ketchup wedges with Quorn and cheese

#### Preparation

1. Heat oil in a roasting tin at 200°C until hot.
2. Add the Aviko Jacket Wedges Skin-on and fully coat them with oil.
3. Roast the wedges for 40 minutes until crispy.
4. Add the peppers and Quorn and cook for a further 8-10 minutes.
5. Finally add chopped tomatoes and top with grated Cheddar, then drizzle with tomato ketchup.
6. Return the dish to the oven until the cheese is fully melted.

#### Tip

Loaded ketchup wedges are a great take-away or on-the-go option.



**Share our passion for potatoes**