

## Chicken & Kūmara Chips With Avocado Mayo

*Instead of ordering fish and chips make this easy recipe that the whole family will love. Eat it at home or wrap it up and enjoy at the beach.*

Prep time: 10 mins

Cook time: 25 mins

Serves: 4

### Ingredients:

1 box [Waitoa](#) Gluten Free Chicken Tenders  
[Olivado](#) Extra Virgin Avocado Oil  
2 Orange kūmara (about 500g), sliced into 1 cm chips  
1 tsp Paprika (optional)  
2 tsp Lemon pepper

#### Avocado Mayo:

2 [NZ Avocados](#), scooped  
2 tsp [DYC](#) Apple Cider Vinegar  
2 tbsp [Superb Herb](#) Italian Parsley  
2 tsp [Olivado](#) Extra Virgin Avocado Oil  
2 tsp Lemon juice  
1 Garlic clove, crushed  
Salt & pepper, to taste

[KitchenAid](#) Cordless Food Chopper

### Method:

1. Preheat the oven to 200°C. Line 2 baking trays with baking paper.
2. In a large bowl toss prepared kūmara with oil, paprika (if using) and lemon pepper.
3. Lay chicken tenders on a baking tray and kūmara chips on the other. Bake chicken and kūmara for 20-25 minutes, flipping halfway, until golden and cooked.
4. Blend avocado mayo ingredients until smooth. Season to taste with salt and pepper.
5. Serve chicken and chips with avocado mayo. Yum!