



# CRISPY CHEESE & KUMARA OVEN CHIPS

<https://www.mainland.co.nz/recipe/crispy-cheese-and-kumara-oven-chips.html>



**PREP TIME**  
**5 MINS**

**COOKING TIME**  
**20 MINS**

**SERVES**  
**4**

Add more flavour and crunch to your kumara chips with a good sprinkling of grated Mainland Tasty Cheese.

## Ingredients

- 4 kumara, peeled
- 100g Mainland Tasty Cheese

## Method

1. Heat the oven to 200C.
2. Cut the kumara into half centimetre slices and lay out on a baking tray lined with baking paper.
3. Bake for five minutes then remove from the oven, sprinkle with half the cheese and bake for five more minutes.
4. Remove from the oven and flip over, keeping the cheese under the kumara then sprinkle with the remaining cheese.
5. Bake five minutes, flip a final time and bake for five more minutes.
6. Serve with Barkers Chunky Salsa Tomato & Capsicum Sauce to dip.