

Air fryer potatoes in panko & spicy dip

Total time **20 mins** **8 mins** preparation time **12 mins** cooking time

Nutritional facts (per portion):

1,650 kJ / 395 kcal

Fat: **7 g** Protein: **7 g**

Carbohydrates: **74 g**

INGREDIENTS

2 portion(s)

400 g	boiled potatoes
1 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
1 tsp	lemon juice
1 tsp	ground smoked paprika
3 tbsp	<u>Kikkoman Panko - Japanese style crispy bread crumbs</u>
4 tbsp	gochujang paste
2 tbsp	honey
3 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tbsp	rice vinegar
1	garlic clove, crushed
2 tbsp	finely chopped chives

PREPARATION

Step 1

400 g boiled potatoes - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** lemon juice - **1 tsp** ground smoked paprika

Mix the Kikkoman Sesame Oil, Kikkoman Soy Sauce, lemon juice and smoked paprika. Toss the potatoes in the mixture.

Step 2

3 tbsp Kikkoman Panko - Japanese style crispy bread crumbs

Coat the potatoes in the Kikkoman Panko, place in an air fryer and cook at 200 °C for 12 minutes.

Step 3

4 tbsp gochujang paste - **2 tbsp** honey - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** rice vinegar - **1** garlic clove, crushed - **2 tbsp** finely chopped chives

In a bowl, mix the gochujang paste with the honey, Kikkoman Soy Sauce, rice vinegar and garlic. Serve the potatoes with the dip and sprinkle with the chives.