



# CRISPY POTATO FLATTIES

HEAT LEVEL 🔥🔥🔥

The crispiest potatoes that are so moreish you'll want them with every meal! Chesy, gooey and extra tasty!

15 Mins

6 - 8 Servings

## INGREDIENTS

1 kg baby potatoes, boiled  
10 ml (2 tsp) **Spur Texas Steak Spice**  
125 ml (½ cup) **Spur Durkynaise Sauce**  
125 ml (½ cup) grated Cheddar cheese

## METHOD

Grease two large baking trays well and divide the potatoes between the two trays.

Using the back of a mug or small bowl, flatten the potatoes.

Season the potatoes with **Spur Texas Steak Spice**, followed by the **Spur Durkynaise Sauce**.

Sprinkle with grated cheese and place into a preheated 220°C oven for 15 - 20 minutes or until crispy and golden.

Serve with your favourite braaied meats and extra **Spur Durkynaise Sauce**.

## VARIATIONS

