

Apple Cheddar Dip with Tortilla Chips

Season: Autumn

Type: Side

Serves: 28 tastings

From the garden: Apple



Class Focus: Cutting tortilla into 8 triangles

Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Scissors x 2
Baking tray x 2
Baking paper
Red ramekin x 5
Teaspoon x 5
Serving plate x 5
Kitchen tong x 5

Ingredients:

Herb Dip:

½ cup grated cheese
½ cup mayonnaise
¼ onion (minced)
1 apple (skin-on, finely chopped)
10 grinds of pepper

Tortilla chips:

7 pieces of tortilla

What to do:

1. Heat oven to 160C.
2. Wash the vegetable and fruit.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients for the dip in a small mixing bowl.
5. Serve dip into 5 red ramekins with a teaspoon in each. Set aside.
6. Meanwhile, using scissors, cut each tortilla into 8 triangles.
7. Put in the lined baking trays in one single layer.
8. Bake them in the oven for 8 minutes or until slightly brown. Set aside to cool.
9. Divide the tortilla chips into 5 serving plates with a kitchen tong in each plate and serve with the dip.