




Party platter

Throw away the packets and take all the credit for this one - we don't mind.

 Less than 30 minutes **Serves: 6**

Recipe Type: Appetisers

Ingredients

Main Ingredients

- 125 ml PnP sweet chilli sauce
- 10 grams PnP coriander, chopped
- 125 ml PnP chutney
- 60 ml PnP plain yoghurt
- 1 box PnP chicken samosas
- 500 ml PnP sunflower oil, for deep-frying
- 1 packet PnP mini burgers
- 1 packet PnP deli salad coleslaw, (500g)

Method

- Mix sweet chili sauce and coriander and spoon into serving bowl.
- Stir yoghurt into chutney and spoon into serving bowl.
- Heat oil and deep fry samosas until golden. Drain on kitchen towel.
- Top burgers with a spoonful of coleslaw and secure tops with a toothpick.
- Serve with the dipping sauces.