



Panko Coated Squid Strips Snack Platter with Dips

INGREDIENTS

- 1 packet **Pacific West Panko Coated Squid Strips**
- 1 Cucumber
- 1 Green Apple
- 1 Carrot
- 1 packet Nachos Chips

Pumpkin Dip

- 100g Pumpkin, cooked and mashed
- 80g Sour Cream
- 100g Mayonnaise
- 1 tbsp Lime Juice
- 1 tbsp Fish Curry Powder
- Salt to taste

Beetroot Cream Cheese Dip

- 100g Sour Cream
- 100g Cream Cheese
- 1 tbsp Lime Juice
- 100g Beetroot, cooked and mashed
- 1 strip Spring Onion, finely chopped
- Salt to taste

Methods:

1. Preheat oil to 180°C. Deep fry Panko Coated Squid Strips for 3-4 minutes or until golden brown. Set aside.
2. Cut the cucumber and carrot into strips and cut the apple into thin wedges.
3. For the dips, mix dips ingredients in a separate bowl and season with salt. Keep the dips chilled before serve for better taste.
4. To assemble, arrange Panko Coated Squid Strips in a cup or basket, and place the cucumber, carrot, apple as well as nacho chips in different shot glasses/bowls. Serve with chilled dips.

