



# Loaded Wedges

with Chorizo, Beany Chilli and Cheese

Special Sides 40 Minutes • Mild Spice

1A



Potatoes



Garlic Clove



Mixed Beans



Chorizo



Chipotle Paste



Chicken Stock Paste



Cheddar Cheese



Coriander

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Baking Tray, Garlic Press, Sieve, Frying Pan, Grater and Ovenproof Dish.

## Ingredients

	Quantity
Potatoes**	450g
Garlic Clove**	2
Mixed Beans	1 carton
Chorizo**	60g
Chipotle Paste	1 sachet
Water for the Sauce*	100ml
Chicken Stock Paste	10g
Cheddar Cheese** 7)	30g
Coriander**	1 bunch

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>410g</b>	<b>100g</b>
Energy (kJ/kcal)	1946/465	475/113
Fat (g)	17	4
Sat. Fat (g)	7	2
Carbohydrate (g)	51	12
Sugars (g)	4	1
Protein (g)	25	6
Salt (g)	2.88	0.70

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



1



## Roast the Wedges

**a)** Preheat your oven to 200°C.

**b)** Chop the **potatoes** into 2cm wide wedges (no need to peel).

**c)** Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

**d)** Once your oven is hot, roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.

2



## Bean Time

**a)** Meanwhile, peel and grate the **garlic** (or use a garlic press). Drain and rinse the **mixed beans** in a sieve. Pop **half** the **beans** into a bowl and mash until broken up.

**b)** Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **chorizo** and fry until golden and slightly crispy, 2-3 mins.

**c)** Stir in the **garlic** and **chipotle paste** (use less if you don't like heat) and cook for 1 min.

**d)** Add the **beans** (both whole and mashed), **water** (see ingredients for amount), **chicken stock paste** and a pinch of **sugar**.

3



## Finish and Serve

**a)** Bring the **bean mixture** to the boil and simmer until the liquid has almost evaporated, 6-8 mins. Meanwhile, grate the **cheese** and roughly chop the **coriander** (stalks and all).

**b)** When the **wedges** are cooked, remove from the oven and turn your oven to grill setting.

**c)** Pop the **wedges** in a medium-sized ovenproof dish and spoon on the **beans**. Sprinkle over the **cheese** and grill until golden, 2-3 mins.

**d)** Sprinkle on the **coriander** and serve.

Enjoy!