



# LOADED FAJITA POTATO WEDGES

with Pepper Jack & Zesty Garlic Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz  
Potatoes\*



1 | 2  
Red Onion



1 | 2  
Long Green  
Pepper



1 | 2  
Tomato



1 Clove | 2 Cloves  
Garlic



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Pepper Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1120



10 oz | 20 oz  
Organic Ground  
Beef\*\*

Calories: 1120



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO

### FAJITA SPICE BLEND

Quintessential fajita flavors (including chili powder, paprika, cumin, and garlic) add peppery pizzazz and savory oomph to loaded potato wedges.

### A WEDGE ABOVE

Wanna know the secret to extra-toasty roasted potato wedges? Put your baking sheet in the oven while it preheats. The spuds will sizzle and crisp when they hit that hot surface.

### BUST OUT

- Aluminum foil
- Small bowl
- Baking sheet
- Large pan 🍳🍳
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)  
(1 tsp | 1 tsp) 🍳🍳
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Eggs (2 | 4)  
Contains: Eggs

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

🍳 \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Slice top off **green pepper**; core and deseed, then cut into ½-inch-thick rings. Dice **tomato** into ¼-inch pieces. Peel and finely chop **garlic**.



### 3 MAKE GARLIC MAYO

- Place **garlic** and **1 TBSP butter** (**2 TBSP for 4 servings**) in a small microwave-safe bowl. Microwave until softened, 20-25 seconds. Set aside to cool.
- Once cooled, stir in **mayonnaise** and **remaining Fajita Spice Blend** until combined. Season with a **pinch of salt and pepper**.
- *Optional:* Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **two eggs\*** (**four eggs for 4**) into pan and cover. Fry eggs to preference. Season with **salt and pepper**. Remove pan from heat; cover to keep warm.

🍳 If cooking eggs, use pan used for beef here.



### 2 ROAST VEGGIES

- Toss **potatoes, onion,** and **green pepper** on a foil-lined baking sheet with a **large drizzle of oil, garlic powder, 2 tsp Fajita Spice Blend** (**4 tsp for 4 servings**), a **big pinch of salt,** and **pepper**.
- Spread **veggies** out in a single layer. Roast on top rack until browned and tender, 25-30 minutes.

🍳 While veggies roast, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Add **beef\*** or **organic beef\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 4 FINISH & SERVE

- Once veggies are done, carefully remove baking sheet from oven. Sprinkle **cheddar** and **pepper jack** over **veggies**. Return to oven and bake until cheese melts, 2-3 minutes.
- Carefully top veggies on sheet with **tomato** and **fried eggs** (**if using**). Drizzle with **garlic mayo** and serve directly from sheet for a family-style experience.

🍳 Top **veggies** on sheet with **beef** or **organic beef** along with **tomato**.