



# 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



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THERE TOO. SCAN HERE TO GET HELP!

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

## HELLO

### FAJITA SPICE BLEND

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



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



## 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)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Eggs (2 | 4)  
Contains: Eggs

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\*Wash hands and surfaces after handling raw eggs. Cook until yolks and whites are firm. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



## 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.



## 2 ROAST VEGGIES

- Toss **potatoes, onion, and green pepper** on a foil-lined baking sheet with a **large drizzle of oil, 2 tsp Fajita Spice Blend (4 tsp for 4 servings), garlic powder, 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.



## 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.