



# Loaded Wedges

with Chorizo, Beany Chilli and Cheese

Special Sides 35-40 Minutes • Medium Spice

1A



Potatoes



Garlic Clove



Mixed Beans



Chorizo



Chipotle Paste



Chicken Stock Paste



Mature Cheddar Cheese



Coriander

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, sieve, bowl, frying pan, potato masher, 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
Mature 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

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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60 Worship St, London EC2A 2EZ

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## 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 for the sauce** (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)** Spoon your **loaded wedges** into a serving bowl, sprinkle with **coriander** and let everyone tuck in.

Enjoy!