

DINNERLY



Mexican Potato Wedges with Cheesy Chipotle Beans

 30-40 minutes  2 Servings

Give potato wedges a Mexican makeover and upgrade their status from side dish to main. Load roasted potatoes with spicy black beans and melted cheese, then top with a green salad.

WHAT WE SEND

- 6
- 7

WHAT YOU NEED

- Dijon mustard ¹⁷
- Australian honey
- olive oil
- tomato paste

TOOLS

- baking paper
- box grater
- medium deep frypan or saucepan with lid
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 620kcal, Fat 28.1g, Carbs 57.2g, Proteins 24.3g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 3cm-thick wedges. Drain and rinse the **black beans**. Thinly slice the **shallot**. Coarsely grate the **cheese**. Crush or finely chop **1 garlic clove**.



2. Roast potato wedges

Put the **potato** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender and golden.



3. Cook chipotle beans

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **garlic** for 30 secs or until fragrant. Add the **beans, chipotle** (see Make it yours), **1 tbs tomato paste** and **60ml (¼ cup) water** and stir to combine. Cook, covered, for 8-10 mins until the beans have broken down slightly. Remove the pan from the heat. Taste, then season with **salt and pepper**.



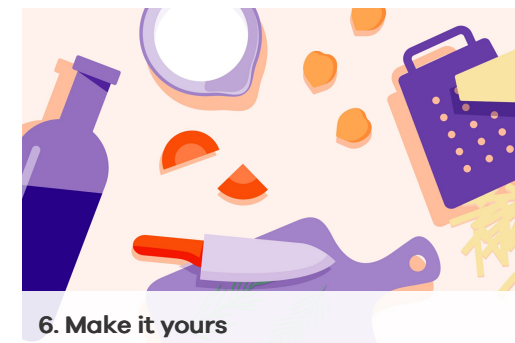
4. Make shallot dressing

Meanwhile, put **1 tbs olive oil, 2 tsp white wine vinegar, 1 tsp honey** and **½ tsp dijon mustard** in a large bowl and season with **salt and pepper**. Stir in the **shallot** and set aside.







5. Serve up

Spoon the **beans** over the **potato wedges**, scatter over the **cheese** and bake for a further 5 mins or until melted. Add the **leaves** to the **dressing** and toss to combine. Divide the **wedges** and **salad** among plates and enjoy.



6. Make it yours

Chipotle in adobo sauce is a smoky, spicy Mexican condiment. If you don't like any heat, use 1 tsp chipotle and add 1 tbs tomato paste.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia from at least 55% Australian ingredients**