

DINNERLY



Mexican Potato Wedges with Cheesy Chipotle Beans

 30-40 minutes  4 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

- 7
- 6
- 2 x 100g mixed salad leaves

WHAT YOU NEED

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

TOOLS

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

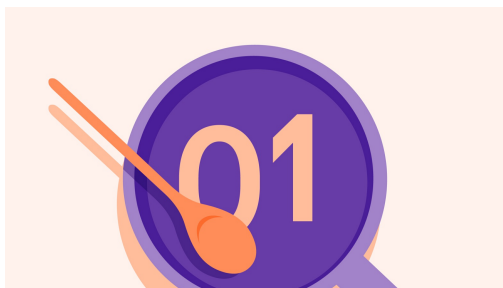
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

NUTRITION PER SERVING

Energy 610kcal, Fat 28.1g, Carbs 54.6g, Proteins 23.9g



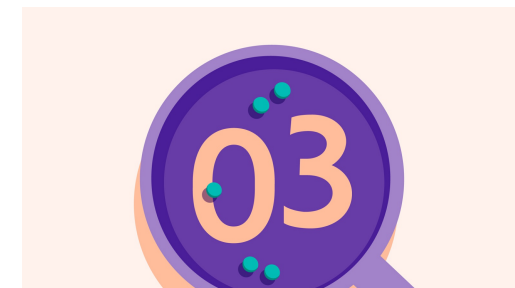
1. Prep ingredients

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 **shallots**. Coarsely grate the **cheese**. Crush or finely chop **2 garlic cloves**.



2. Roast potato wedges

Put the **potato** on the lined tray, drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender and golden.



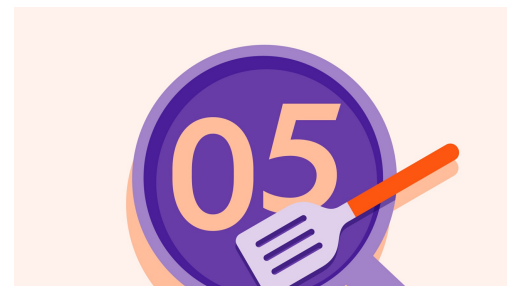
3. Cook chipotle beans

Meanwhile, heat **1 tbs olive oil** in a large deep frypan over medium heat. Cook the **garlic** for 30 secs or until fragrant. Add **beans, chipotle** (see Make it yours), **2 tbs tomato paste** and **125ml (½ cup) water** and stir to combine. Cook, covered, for 8-10 mins until beans have broken down slightly. Remove the pan from heat. Taste, then season with **salt and pepper**.



4. Make shallot dressing

Meanwhile, put **2 tbs olive oil**, **1 tbs white wine vinegar**, **2 tsp honey** and **1 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 cooking for little ones, add this sparingly to taste. Go Tex Mex with a dollop of sour cream and finely chopped tomato salsa to serve.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 **Packed in Australia**
from at least **60%**
Australian ingredients