

American Beef Loaded Wedges

with Slaw & Dill-Parsley Mayo

Grab your Meal Kit with this symbol



Potato



Onion



Garlic



Capsicum



Carrot



All-American Spice Blend



Beef Strips



Shredded Cabbage Mix



Herbs



Dill & Parsley Mayonnaise

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 mins
 Ready in: 25-35 mins

Calorie Smart

Prepare for a table full of happy faces when you bring out this crowd-pleasing dish. With potato wedges, fajita-style beef strips, slaw and herby mayo, it's going all the way to number one!

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	1 (medium)	1 (large)
garlic	3 cloves	6 cloves
capsicum	1	2
carrot	1	2
All-American spice blend	1 sachet	1 sachet
beef strips	1 packet	1 packet
shredded cabbage mix	1 packet (150g)	1 packet (300g)
white wine vinegar*	drizzle	drizzle
herbs	1 bag	1 bag
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2514kJ (601Cal)	359kJ (86Cal)
Protein (g)	40.3g	5.8g
Fat, total (g)	24.5g	3.5g
- saturated (g)	4.2g	0.6g
Carbohydrate (g)	54.2g	7.7g
- sugars (g)	25.2g	3.6g
Sodium (mg)	889mg	127mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the wedges

Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into wedges, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.

Little cooks: Kids can help toss the wedges.



Get prepped

While the wedges are baking, thinly slice **onion**. Finely chop **garlic**. Thinly slice **capsicum**. Grate **carrot**. In a medium bowl, combine **All-American spice blend** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.



Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef strips** in batches, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate.

TIP: Cooking the meat in batches over a high heat helps it stay tender.



Bring it all together

Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **capsicum** and **onion** until browned and softened, **4-5 minutes**. Add **garlic** and cook until fragrant, **1 minute**. Remove from heat, then return the **beef** to the pan along with any resting juices. Toss to combine. Season to taste.



Make the slaw

While the veggies are cooking, add **shredded cabbage mix**, **carrot** and a small drizzle of **white wine vinegar** and **olive oil** to a second medium bowl. Toss to combine. Season to taste.

Little cooks: Take the lead by tossing the salad!



Serve up

Finely chop **herbs**. Divide potato wedges, slaw and American beef between plates. Garnish with herbs. Serve with **dill & parsley mayonnaise**.

TIP: Pile the slaw and beef on top of the wedges for the loaded effect!

Enjoy!