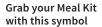


Chipotle Beef & Black Bean Loaded Wedges

with Radish Salsa & Mayonnaise

KID FRIENDLY







Recipe Update Unfortunately, this week's tomato was in short supply, so we've replaced it with cucumber. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!











Radish

Sweetcorn





Black Beans



Tex-Mex Spice Blend

Mild Chipotle





Mayonnaise

Shredded Cheddar Cheese

Prep in: 20-30 mins Ready in: 30-40 mins

We're loading up golden wedges with love, beef and black beans. The love part has the secret ingredient - chipotle sauce and a sprinkle of Cheddar cheese. There's something for everyone!

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper \cdot Large frying pan with

Ingredients

2 People	4 People
refer to method	refer to method
3	6
1 (medium)	1 (large)
1	2
1 tin	1 tin
½ tin	1 tin
drizzle	drizzle
1 packet	1 packet (or 2 packets)
1 sachet	1 sachet
1 packet	1 packet
1 packet	1 packet
(40g)	(80g)
1 medium packet	1 large packet
1 packet	1 packet
	refer to method 3 1 (medium) 1 1 tin ½ tin drizzle 1 packet 1 sachet 1 packet 1 packet (40g) 1 medium packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3321kJ (794Cal)	516kJ (123Cal)
Protein (g)	44.9g	7g
Fat, total (g)	38.1g	5.9g
- saturated (g)	14.4g	2.2g
Carbohydrate (g)	62g	9.6g
- sugars (g)	22.7g	3.5g
Sodium (mg)	1038mg	161mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3906kJ (934Cal)	563kJ (135Cal)
Protein (g)	52.8g	7.6g
Fat, total (g)	50.3g	7.2g
- saturated (g)	18.8g	2.7g
Carbohydrate (g)	62.1g	8.9g
- sugars (g)	22.8g	3.3g
Sodium (mg)	1437mg	207mg

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.

We're here to help!

Scan here if you have any questions or concerns

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Bake the wedges

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



Cook the beef

- When the wedges have 10 minutes remaining, return frying pan to high heat with a drizzle of olive oil. Cook beef mince, breaking up with a spoon, until just browned, **3-4 minutes**. Drain any excess **oil** from the pan.
- Add Tex-Mex spice blend and black beans and cook, stirring, until fragrant, 1-2 minutes.
- Add mild chipotle sauce and a splash of water, then stir to combine.
- Remove pan from heat, sprinkle over shredded Cheddar cheese, then cover with a lid and allow cheese to melt.

Custom Recipe: If you've added diced bacon, cook bacon before the beef mince, breaking up with a spoon, until golden, 6-7 minutes. Continue with step.



Make the salsa

- Finely chop cucumber and radish. Drain sweetcorn and black beans (see ingredients).
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, 4-5 minutes. Transfer to a medium bowl.
- Add cucumber, radish and a drizzle of white wine vinegar and olive oil to the bowl of **charred corn**. Season with **salt** and **pepper**. Set aside.

TIP: Cover the pan with a lid if the corn kernels are "popping" out. **Little cooks:** Help combine the ingredients for the salsa.



Serve up

- Divide potato wedges between plates.
- · Top with chipotle beef and black beans.
- Serve with radish salsa and drizzle over mayonnaise to serve. Enjoy!

Little cooks: Add the finishing touch by drizzling over the mayonnaise!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

