



# Chipotle Beef & Black Bean Loaded Wedges

with Radish Salsa & Mayonnaise

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Cucumber



Radish



Sweetcorn



Black Beans



Beef Mince



Tex-Mex Spice Blend



Mild Chipotle Sauce



Shredded Cheddar Cheese



Mayonnaise



Diced Bacon

### 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!

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!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### 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 · Large frying pan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	3	6
cucumber	1 (medium)	1 (large)
radish	1	2
sweetcorn	1 tin	1 tin
black beans	½ tin	1 tin
<b>white wine vinegar*</b>	drizzle	drizzle
beef mince	1 packet	1 packet (or 2 packets)
Tex-Mex spice blend	1 sachet	1 sachet
mild chipotle sauce	1 packet	1 packet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
mayonnaise	1 medium packet	1 large packet
diced bacon**	1 packet	1 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](https://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

2023 | CW17



1



## 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** and toss to coat.
- Spread out evenly, then bake until just tender, **20-25 minutes**.

3



## 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.

2



## 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.

4



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)