

Cheesy Chipotle Bean Chilli Loaded Wedges

with Salad and Soured Cream

4

Classic 30-35 Minutes • Very Hot • 2 of your 5 a day



Potatoes



Central American Style Spice Mix



Mature Cheddar Cheese



Cannellini Beans



Tomato Passata



Red Wine Stock Paste



Chipotle Paste



Soured Cream



Wild Rocket



Balsamic Glaze



Diced Chorizo

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

+ Add Diced Chorizo

If you chose to add diced chorizo, then just follow the instructions on the back of this card.

Happy cooking!



Load up on flavour with our Chipotle Bean Chilli Loaded Wedges for a delicious veggie dinner. The main flavour here comes from chipotle, full of rich, smoky and fruity flavours with a kick from the chipotle chillies.

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, grater, sieve and saucepan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	1150g	1400g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Mature Cheddar Cheese** 7)	30g	40g	60g
Cannellini Beans	1 carton	1½ cartons	2 cartons
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14)	28g	42g	56g
Chipotle Paste	20g	30g	40g
Soured Cream** 7)	75g	150g	150g
Wild Rocket**	40g	60g	80g
Balsamic Glaze 14)	12ml	18ml	24ml
Diced Chorizo**	90g	120g	180g
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g	Custom Recipe	
			Per serving	Per 100g
for uncooked ingredient	695g	100g	740g	100g
Energy (kJ/kcal)	3149 / 753	453 / 108	3978 / 951	538 / 129
Fat (g)	22.8	3.3	39.1	5.3
Sat. Fat (g)	13.2	1.9	19.2	2.7
Carbohydrate (g)	112.3	16.2	113.6	15.4
Sugars (g)	19.5	2.8	19.7	2.7
Protein (g)	23.7	3.4	35.0	4.7
Salt (g)	3.93	0.57	6.51	0.88

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Get Started

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).



Simmer the Chili

Bring the **chipotle chilli** to the boil, then reduce the heat and simmer until slightly thickened, 8-10 mins.



Roast the Wedges

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, sprinkle over the **Central American style spice mix**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 30-40 mins. Turn halfway through.



Final Touches

Once the **chilli** has thickened, stir in the **butter** (see pantry for amount) until melted.

Season with **salt** and **pepper**. Add a splash of **water** if you feel it needs it.



Sauce Time

Meanwhile, grate the **cheese**.

Drain and rinse the **cannellini beans** in a sieve.

Pop a large saucepan on medium-high heat, stir in the **cannellini beans**, **passata**, **red wine stock paste**, **chipotle paste** (add less if you'd prefer things milder) and the **sugar for the sauce** (see pantry for amount).

+ Add Diced Chorizo

If you're adding **chorizo**, cook before the **beans**. Heat a drizzle of **oil** in the saucepan on medium-high heat. Once hot, fry the **chorizo**, 3-4 mins. Add the **beans** and continue as instructed.



Serve

Share the **potato wedges** between your serving bowls.

Top with the **bean chipotle chilli**.

Drizzle over the **soured cream** and sprinkle over the **cheese** to finish - **wedges** loaded!

Serve the **rocket leaves** with a drizzle of **balsamic glaze** on the side.

Enjoy!