

LOADED CHILLI BEAN WEDGES



Serves 4



Prep Time 15 minutes



Cook Time 45 minutes



Easy As



INGREDIENTS

- 1 Kg agria potatoes
- 2 Tbsp olive oil
- 1 tsp paprika
- ½ tsp salt
- 420 g can **Wattie's Mild Chilli Beans**
- ½ cup grated cheese

Toppings:

- ½ red onion, finely diced

METHOD

1. Preheat the oven to 200°C fan assisted. Line a large baking tray with baking paper.
2. Cut potatoes lengthwise into thick wedges. Place the wedges into the baking tray in a single layer. Drizzle with olive oil and sprinkle over the paprika and salt. Toss to coat. Bake for 35 to 40 minutes until wedges are golden and tender.

- 12 tomatoes, finely diced
- ¼ cup fresh coriander
- Juice of 1 lime
- ½ cup sour cream

3. Top with the **Wattie's Mild Chilli Beans** and the cheese. Return to the oven for a further 5 minutes until the cheese has melted and the beans are warmed through.
4. Remove from the oven. Top wedges with diced red onion, diced tomato and coriander. Squeeze the lime juice over the top then serve with a dollop of sour cream.

TIPS

- If wished, use Wattie's frozen wedges - cook according to bag instructions.