

# Chilli Loaded Naan and Cheesy Chorizo Wedges

with salsa and creme fraiche

Street Food 35 - 40 mins

22



Beef Mince



Chorizo



Naan



Passata



Tomato



Potatoes



Mexican Style Spice Mix



Grated Cheese



Creme Fraiche



Black Beans



Sweet Chilli Sauce



Scallion

Pantry Items: Salt, Pepper, Oil, Sugar, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, pan with lid, sieve

## Ingredients

	2P	4P
Beef Mince	240 g	480 g
Chorizo	100 g	200 g
Naan	2 units	4 units
Passata	1 pack	2 packs
Tomato	2 units	4 units
Potatoes	600 g	1200 g
Mexican Style Spice Mix	2 sachets	4 sachets
Grated Cheese	50 g	100 g
Creme Fraiche	110 g	220 g
Black Beans	1 pack	2 packs
Sweet Chilli Sauce	2 sachets	4 sachets
Scallion	2 units	4 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	1097 g	100 g
Energy (kJ/kcal)	6506.1 kJ/ 1555 kcal	593.1 kJ/ 141.8 kcal
Fat (g)	59.9 g	5.5 g
Sat. Fat (g)	28 g	2.6 g
Carbohydrate (g)	165.8 g	15.1 g
Sugars (g)	26.2 g	2.4 g
Protein (g)	71.6 g	6.5 g
Salt (g)	5.2 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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## Cook the Wedges

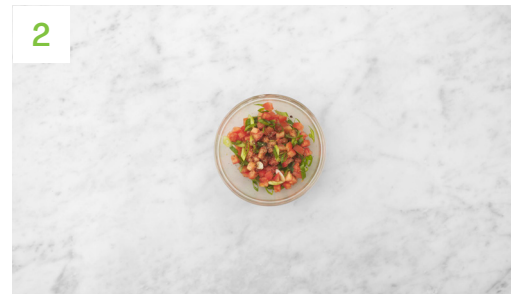
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (peeling optional).
- Pop the wedges onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.

**TIP:** Use two baking trays if necessary.



## Load the Wedges

- Once the wedges are cooked, carefully push them towards the centre of the baking tray.
- Scatter the **chorizo** and **cheese** over the top.
- Return the wedges to the oven until the **cheese** has melted, 6-8 mins.



## Prep the Veg

- Meanwhile, trim and thinly slice the **scallion**.
- Chop the **tomato** into 1cm chunks.
- Mix the **scallion** and **tomato** in a small bowl. Season to taste with **salt** and **pepper**.
- Drain and rinse the **beans** in a sieve.



## Warm the Naans

- Place the **naans** on a baking tray and sprinkle with a little **water**.
- Pop into the oven to warm through, 2-3 mins.



## Make the Chilli

- Place a pan over medium-high heat (without oil).
- Once hot, fry the **beef** until browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** Wash hands and equipment after handling raw mince. Season with **salt** and **pepper**.
- Add the **Mexican spice** and fry for 30 secs.
- Pop in the **passata**, **half** the **creme fraiche**, **black beans**, ¼ tsp **salt** and ½ tsp **sugar** (double both for 4p).
- Cover and simmer for 6-8 mins. Season to taste with **salt** and **pepper**.



## Finish and Serve

- Divide the warmed **naans** between plates.
- Top with the **beef chilli**, **scallion** salsa and a dollop of the remaining **creme fraiche**.
- Finish with a drizzle of the **sweet chilli sauce**.
- Serve cheesy **chorizo potato** wedges alongside.

Enjoy!