



Chilli Loaded Naan and Cheesy Chorizo Wedges

with salsa and creme fraiche

35 – 40 mins

22



Irish Beef Mince



Chorizo



Naan



Passata



Tomato



Potatoes



Mexican Style Spice Mix



Grated Cheese



Creme Fraiche



Black Beans



Sweet Chilli Sauce



Scallion

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



Rate your recipe!

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.

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

Cooking tools you will need

Baking sheet with baking paper, pan with lid, sieve

Ingredients

	2P	4P
Irish Beef Mince	240 g	480 g
Chorizo	90 g	180 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
Crema Fraiche	110 g	220 g
Black Beans	1 pack	2 packs
Sweet Chilli Sauce	1 sachet	2 sachets
Scallion	2 units	4 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	590 kJ/ 141 kcal
Fat (g)	5.3 g
Sat. Fat (g)	2.5 g
Carbohydrate (g)	15.4 g
Sugars (g)	2.8 g
Protein (g)	6.4 g
Salt (g)	0.5 g

See site or app for detailed nutritional info.


Allergens

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

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Cook the Wedges

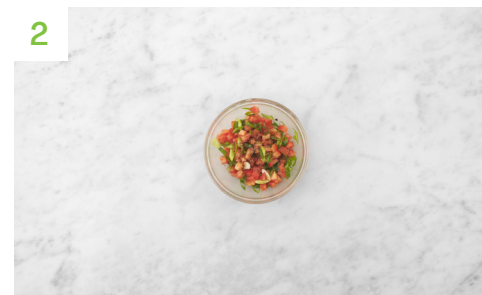
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (peeling optional).
- Pop the wedges onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast 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 crema fraiche**, **black beans**, ¼ tsp **salt** (per 2P) and ½ tsp **sugar** (per 2P).
- 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 **crema fraiche**.
- Finish with a drizzle of the **sweet chilli sauce**.
- Serve cheesy **chorizo potato** wedges alongside.

Enjoy !