

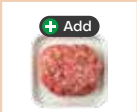


# Loaded Lentil Chili-Cheese Potato Wedges

## with Tomatoes and Sour Cream

Veggie

35 Minutes



Ground Beef  
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Russet Potato  
3 | 6
- Red Lentils  
1 cup | 2 cups
- Cheddar Cheese, shredded  
½ cup | 1 cup
- Red Onion  
1 | 2
- Garlic, cloves  
2 | 4
- Vegetable Stock Powder  
1 tbsp | 2 tbsp
- Enchilada Spice Blend  
1 tbsp | 2 tbsp
- Sour Cream  
2 | 4
- Green Onion  
2 | 4
- Tex-Mex Paste  
2 tbsp | 4 tbsp
- Baby Tomatoes  
113 g | 227 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the Enchilada Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



### Start chili

- Meanwhile, peel, then cut **onion** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Season with **pepper**.

3



### Finish chili

- + Add | Ground Beef**
- Add **garlic, Tex-Mex paste** and **remaining Enchilada Spice Blend**. Cook, stirring constantly, until fragrant, 30 sec.
- Add **lentils, stock powder** and **2 cups** (4 cups) **water**. Bring to a boil over high heat.
- Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **lentils** are tender and water has been absorbed, 12-15 min. Remove from heat. Season with **salt** and **pepper**.

4



### Prep toppings

- Meanwhile, thinly slice the **green onions**.
- Halve **tomatoes**.

5



### Finish and serve

- Once **potato wedges** have finished roasting, divide between plates.
- Top with **lentil chili**.
- Sprinkle **cheese** over top.
- Top with **tomatoes** and **green onions**.
- Dollop with **sour cream**.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Finish chili and cook beef

**+ Add | Ground Beef**

If you've opted to add **beef**, while **lentils** are simmering, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef**. Season with **salt** and **pepper**. Cook for 4-6 min, breaking up **beef** and stirring often, until **beef** is cooked through.\*\* When **lentils** are done, remove pot from the heat. Using a slotted spoon, transfer **beef** to the pot. Season with **salt** and **pepper** and stir to combine.

\*\* Cook to a minimum internal temperature of 74°C/165°F.