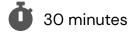


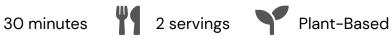


4 Cheesy Loaded Wedges

Golden potato wedges loaded with a tomato nut mince and melted almond cheese from Noshing Naturally, finished with a fresh salsa topping.







Spice it up!

Add some dried herbs to the walnut mince if desired. Dried oregano, fennel seeds or Italian herbs work well!

PROTEIN TOTAL FAT CARBOHYDRATES

16g 49g 58g

FROM YOUR BOX

POTATOES	500g
WALNUTS	1 packet (50g)
CARROT	1
TOMATO RELISH	1/3 cup *
CONTINENTAL CUCUMBER	1/2 *
GREEN CAPSICUM	1
CHERRY TOMATOES	1/2 bag (100g) *
NUT CHEESE	1 packet

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, apple cider vinegar (or vinegar of choice)

KEY UTENSILS

large frypan, oven tray

NOTES

Use a small food processor to process the walnuts if possible. Add garlic to the walnut mince for extra depth of flavour.



1. ROAST THE POTATOES

Set oven to 220°C.

Wedge potatoes and toss on a lined oven tray with oil, salt and pepper. Roast for 20 minutes until golden and cooked through (see step 4).



2. MAKE WALNUT MINCE

Finely chop walnuts (see notes) and grate carrot. Add to a frypan over medium-high heat with 1/3 cup tomato relish and 1/4 cup water. Cook for 5 minutes stirring until heated through. Take off heat and season with salt and pepper.



3. PREPARE SALAD TOPPING

Dice cucumber and capsicum. Quarter tomatoes. Toss together with 1/2 tbsp vinegar and 1 tbsp olive oil.



4. MELT THE CHEESE

Remove the potatoes from the oven and spoon over walnut mince. Grate cheddar cheese over top. Return to oven for 5 minutes until melted.



5. FINISH AND PLATE

Divide potatoes among plates with salad topping.



