

X4



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Loaded Wedges

with Smoky Queso

Crispy oven-roasted wedges topped with a colourful mix of corn, capsicum, and tomatoes, drizzled with a creamy smoky queso sauce.



30 minutes



4 servings



Vegetarian

FROM YOUR BOX

MEDIUM POTATOES	1kg
RED CAPSICUM	1
GREEN CAPSICUM	1
TOMATOES	2
SPRING ONIONS	1 bunch
CORN COB	1
CREAM CHEESE	1 tub
FESTIVAL LETTUCE	1

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika

NOTES

You can serve this dish with some guacamole or sour cream if you have some. Add some pickled jalapeños, red onion or hot sauce for a flavour boost.

1. ROAST THE WEDGES

Set oven to 220°C. Cut **potatoes** into wedges and toss on a lined oven tray with **oil**, **salt**, and **pepper**. Roast for **30–35 minutes** or until golden and crisp.

TIP *Add some dried thyme or rosemary to the wedges for extra flavour.*

2. PREPARE THE TOPPINGS

Dice **capsicums** and **tomatoes**. Slice **spring onions** (reserving green tops) and remove **corn kernels** from cob. Pan-fry **corn** and **spring onions** with a little **oil** for 5–6 minutes until charred.

TIP *Add the capsicum and tomato to the pan as well for a warm topping.*

3. MAKE THE QUESO SAUCE

Add **cream cheese** to a small saucepan with **1/4 cup water**. Stir over low heat until melted and smooth. Stir through **1 tsp smoked paprika** to taste. Season with **salt** and **pepper**.

TIP *You can add a crushed garlic clove for extra boost of flavour!*

4. ASSEMBLE THE WEDGES

Transfer **roast wedges** to a large serving tray. Top with **capsicum**, **tomato**, **corn** and **spring onions**. Drizzle with **queso sauce** and scatter over **spring onion tops**. Serve with a side of **festival lettuce** leaves.

This recipe has simplified instructions to help lower your meal cost.