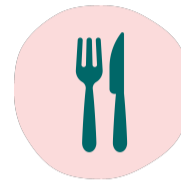




Homepride Chilli Potato Wedges



50 mins



Serves 4



Not So Simple

Ingredients

- 1 Jar Homepride Chilli Con Carne Sauce 485g
- 500g/400g Lean Beef Mince or Veggie Mince
- 3 - 5 Potatoes, Cut into Wedges
- Grated Cheese
- Chillies / Jalapeños

Method

1. Make the chilli following on pack instructions.
2. Preheat the oven to 200°C/180°C fan/Gas 6.
3. Spread the wedges on a large baking tray and drizzle with a little oil and season with salt and turn.
4. Roast for 35 – 40 minutes or until crisp, turning occasionally.
5. Spoon the wedges onto a large platter, top with chilli, cheese and chillies.
6. Pop under a hot grill until the cheese is melted and golden.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Swap the chillies for a dollop of sour cream