

SWEET POTATO WEDGES AND YUM YUM SAUCE

Ingredients

6-7 large white potatoes
1 tablespoon olive oil
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon oregano
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp chili powder
 $\frac{1}{4}$ tsp cumin
 $\frac{1}{4}$ tsp paprika
1 can kidney or black beans
1 diced bell pepper Red, orange, or yellow
 $\frac{1}{2}$ red onion chopped
120g mozzarella cheese
50g freshly grated cheddar cheese
 $\frac{1}{2}$ avocado optional topping
1 tomato optional topping
sour cream optional topping end of cooking

Method Potato Wedges

1. Wash potatoes and cut into large wedges. Place wedges in a pot of cold water, season with salt, and put on stovetop over high heat and allow to come to a boil.
2. Boil for about 10 minutes, or just until your potatoes are slightly tender.
3. Over boiling your potatoes will cause them to lose shape, and you don't want that to happen.
4. Strain water from potatoes and turn out onto a sheet tray.
5. Season potatoes with herbs, garlic, salt, chili powder, cumin, and paprika.
6. Drizzle olive oil over potatoes and mix around to evenly coat potatoes with spices.
7. Bake at 200 °C for about 40 minutes or until potatoes are slightly browned.
8. While potatoes are cooking combine beans, chopped bell pepper, and shallot. You may sprinkle extra adobo, chili powder, and cumin on beans if desired.
9. Transfer potatoes to glass baking dish or skillet. Arrange potatoes as desired. Top with beans, queso fresco, and cheddar cheese. Put under grill until cheese is melted and ever so slightly browned. It doesn't take long so keep an eye on them!
10. Top potatoes with optional toppings (avocado, tomato, sour cream, more cheese, etc.) and serve.

