



Product Spotlight: Avocado

To prepare an avocado, hold it steady with one hand and slice through the skin lengthwise until you hit the pit. Cut around the entire fruit. Gently twist the two halves in opposite directions to separate them.



Chorizo Loaded Wedges

Oven roasted potato wedges, loaded with chorizo and melted cheese, served with fresh toppings and mild chipotle & lime sauce.



30 minutes



2 servings



Pork

Switch it up!

Instead of loaded wedges, make stuffed potatoes! Halve potatoes and roast until tender. Stuff potatoes with chorizo, melt cheese, drizzle over sauce and serve veggies as a diced salsa.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	45g	42g

FROM YOUR BOX

MEDIUM POTATOES	3
CHORIZO	1
TOMATO	1
AVOCADO	1
CHIVES	1 bunch
CHIPOTLE & LIME SAUCE	1 sachet
SHREDDED CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

frypan, oven tray

NOTES

Add to the chorizo for extra toppings! Corn kernels, drained beans, cooked or pickled onion and chopped capsicum would all make great additions.

Use the avocado to make guacamole! Mash with a fork and mix with crushed garlic, coriander, lime zest and juice and season to taste.



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1. ROAST THE WEDGES

Set oven to 250°C. Wedge **potatoes** and add to a lined oven tray. Toss with **oil**, **1 tsp paprika**, **salt and pepper**. Roast for 25–30 minutes. or until tender and golden.



4. LOAD THE WEDGES

Remove **wedges** from the oven. Layer on **chorizo** and **shredded cheese**. Return to oven for 5 minutes to melt cheese.



2. COOK THE CHORIZO

Dice **chorizo** (see notes). Heat a frypan over medium-high heat with **oil**. Add chorizo and cook for 6–8 minutes.



3. PREPARE THE TOPPINGS

Dice **tomato** and **avocado** (see notes). Finely chop **chives**. Add **sauce** to a bowl along with **1–2 tsp water** so the sauce is of drizzling consistency.



5. FINISH AND SERVE

Top **wedges** with **remaining toppings**. Drizzle over **sauce**. Serve tableside for everyone to dig in!

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

