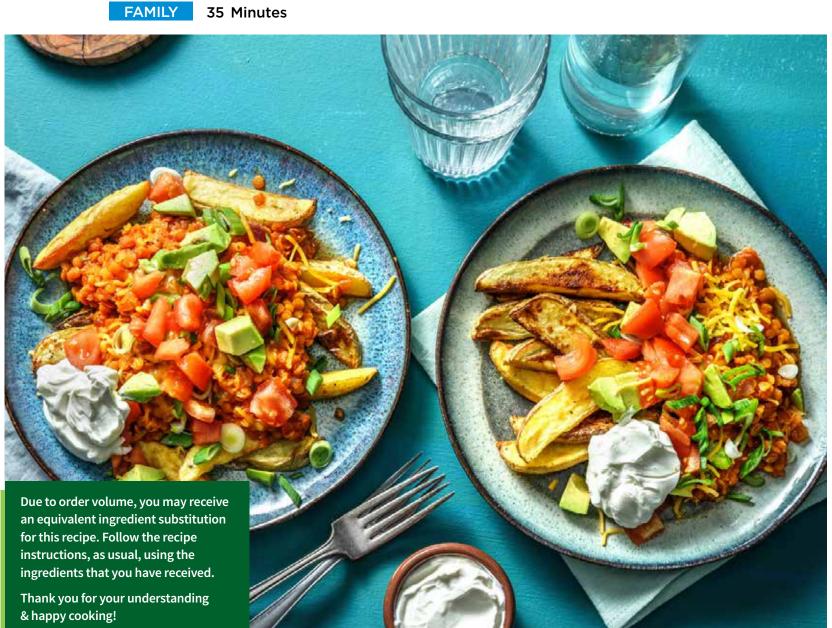


Loaded Lentil Chili-Cheese Potato Wedges

with Avocado and Sour Cream











Russet Potato

Red Lentils





Cheddar Cheese, shredded

Red Onion, chopped







Vegetable Broth Concentrate







Mexican Seasoning

Tomato Sauce







Roma Tomato

Sour Cream





Chipotle Powder



Green Onions

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 3:

- Mild: ½ tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Baking Sheet, Garlic Press, Measuring Spoons, Medium Pot, Measuring Cups

Ingredients

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	2 Person	4 Person
Russet Potato	460 g	920 g
Red Lentils	¾ cup	1 ½ cup
Cheddar Cheese, shredded	½ cup	1 cup
Red Onion, chopped	56 g	113 g
Garlic	12 g	24 g
Vegetable Broth Concentrate	1	2
Mexican Seasoning	1 tbsp	2 tbsp
Tomato Sauce	⅓ cup	½ cup
Roma Tomato	160 g	320 g
Sour Cream	6 tbsp	12 tbsp
Avocado	1	2
Chipotle Powder 🥑	1 tsp	1 tsp
Green Onions	2	4
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST POTATOS

Cut **potatoes** into ¼-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until goldenbrown, 21-23 min.



2. START CHILI

While the **potatoes** roast, peel, then mince or grate the **garlic**. Heat a medium pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl). Add the **red onions** to the pot. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**.



3. FINISH CHILI

Add the tomato sauce, lentils, broth concentrate(s), garlic, Mexican seasoning, 3 cups water (dbl for 4 ppl) and ¼ tsp chipotle powder (NOTE: Reference Heat Guide) to the same pot. Bring to a gentle boil and cook, stirring occasionally, until lentils soften, 18-20 min. Season with salt and pepper.



4. PREP TOPPINGS

While the **chili** simmers, thinly slice the **green onions**. Cut the **tomatoes** into $\frac{1}{2}$ -inch pieces. Peel, pit,then cut **avocados** into $\frac{1}{2}$ -inch pieces.



5. FINISH AND SERVE

Once the **potatoes** are finished roasting, divide between plates. Top with the **lentil chili**. Sprinkle over the **cheese**. Top with **green onions**, **diced tomatoes** and **avocados**. Dollop over the **sour cream**.

Dinner Solved!