

BAKED POTATO TEX MEX



Serving: 4

Cooking Time: Not Specified

Prep Time: 40 min

INGREDIENTS

- 4 potatoes, peeled and cut into thick wedges

- 30ml (2 tbsp) vegetable oil
- Salt to taste
- 30ml (2 tbsp) fajita seasoning mix
- 80ml (1/3 cup) cheddar, grated
- 60ml (¼ cup) red kidney beans, drained and rinsed
- 60ml (¼ cup) tomatoes, diced
- 60ml (¼ cup) spring onions, sliced
- Guacamole, to serve
- Sour cream, to serve

INSTRUCTIONS

Preheat the oven to 180°C. Line a large baking tray with baking paper. Put the potatoes into a mixing bowl and pour over the oil, salt and seasoning. Stir well to coat. Pour into the baking tray and bake stirring a few times until crisp and golden, about 30 minutes. Sprinkle with the cheese, beans, tomatoes and onions and continue to bake until the cheese has melted, for a further 5 minutes. Serve with the guacamole and sour cream.