

Cajun Loaded Wedges



SERVES 4



PREP TIME 20 mins



COOKING TIME 40 mins

Ingredients

- tsp *Carla's Cajun Blend*
- 1.2 – 2kg Red Rooster Potatoes
- 8 slices of bacon, diced
- 160g grated cheddar
- 4 peppers, red/yellow/green, diced
- 2 onions, diced
- 6 spring onions
- 2 tbsp Worcestershire sauce
- Couple of pinches of salt
- Olive oil, for cooking

Instructions

- Preheat the oven to 180 degrees Celsius, and line a couple of baking trays.
- Slice the potatoes into wedges, you don't have to peel them as the skin adds to the texture.
- Place them in a pan of boiling water with a pinch of salt, and simmer until they start to soften but are still quite firm.
- While the wedges are simmering, prep the bacon, cheese and onions
- Drain the wedges and place onto the baking trays, then drizzle with olive oil and sprinkle over about 2 tsp of Cajun seasoning.
- Roast for about 20-30 minutes until they are starting to go golden.
- While the wedges are cooking, heat a frying pan with a little olive oil and add the diced bacon, peppers and onions, Worcestershire sauce and the other 2 tsp of Cajun Seasoning. Cook for a few minutes until they start to soften.
- When the chips are cooked and golden brown, top them with the mixture from the frying pan, then cover with grated cheese.
- Place back into the oven for 5-10 minutes until the cheese has melted.
- Top with sliced spring onion (optional).

Carla's product used in this recipe: [Cajun Blend](#)

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