Air Fryer Mexican Loaded Wedges

Ingredients

- 235 g drained canned black beans (or kidney beans)
- 1 tablespoon Olive Oil
- 1 packet Maggi Air Fryer Mexican Fajita
- 100 g grated mozzarella cheese mix
- 200 g tinned sweetcorn, drained
- 4 Spring onions, sliced
- 1 avocado, stone removed and sliced
- 4 Potatoes
- 0.5 bunch Fresh Coriander
- 2 tomatoes, cut into small cubes

Instructions

1. Cut the potatoes into wedges and tip into a bowl with the drained beans.
2. Drizzle over the olive oil and sprinkle over the seasoning.
3. Mix until completely coated.
4. Preheat the air fryer to 200˚C and cook the potatoes for 25-30 minutes until well browned and tender.
5. Shake or turn the wedges several times during cooking.
6. Sprinkle over the cheese and cook for 2-3 minutes just to melt the cheese.
7. Serve the wedges on a big platter.
8. Scatter over the sweetcorn, sliced spring onions, sliced avocado, diced tomatoes and coriander.

65 Minutes

4

Nutrition

Carbohydrate	71.79 g
Energy	494.29 kcal
Fat	17.17 g
Fibre	13.92 g
Protein	18.31 g
of which: saturates	4.78 g
Sodium	316.66 mg
of which: sugars	8.43 g