Loaded Potato Wedges With Smoky Chilli



Ingredients

For the Chilli Mixture

2 tbsp olive oil
2 onions, chopped
3 garlic cloves, finely chopped
2 red capsicums, finely diced (1/4 reserved)
750g good quality minced beef
2 400g cans crushed tomatoes
400g can kidney beans, rinsed
1/4 cup Worcestershire sauce
2 tbsp hot chipotle chili sauce (or to taste)
1 tsp freshly ground black pepper
2 tsp salt

For the Loaded Fries

750g washed potatoes, cut into wedges
3 tbsp olive oil
1 tsp salt
1 tsp garlic powder
1 tsp onion powder
300g grated cheddar cheese
3 spring onions, finely sliced

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.
Step 2 – Preheat a Dutch oven or large ovenproof casserole dish over direct heat.
Step 3 – Heat the olive oil in the Dutch oven and add the chopped onion, garlic and three quarters of the peppers and cook, stirring frequently, until the onions are soft and translucent.
Step 4 – Add the minced beef and continue to stir every couple of minutes until browned.
Step 5 – Add all the other chilli ingredients to the Dutch oven, stir to combine and move the Dutch oven (without the lid) away from direct heat (add the trivet and convection tray to your Weber Q). Close the BBQ lid and cook the chilli, stirring every 10 minutes for around 1 hour. Remove from the BBQ and set aside.

Step 6 – In a large bowl, toss together the potato wedges with the olive oil, salt, garlic and onion powder. Load the wedges into a baking dish and add to the BBQ. Close the BBQ lid and cook the wedges, away from direct heat, turning regularly, until the potatoes are cooked through and beginning to brown.
Step 7 – Once cooked, spoon the chilli mixture generously over the potatoes, then top with the cheese and the remaining diced capsicum and cook until the cheese is melted and bubbling and the chilli warmed through.
Step 8 – Remove the baking dish from the BBQ, top the wedges with the spring onions and serve immediately.