



From Our Kitchens

Chili Fries at Vanessa's House

Ingredients

4 large Yukon Gold or russet potatoes (12 ounces each), cut into 8 wedges each
1 tablespoon extra-virgin olive oil
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon kosher salt, or more to taste
1/4 teaspoon freshly ground black pepper, or more to taste
Two (15-ounce) cans no-salt-added black beans, drained and rinsed
One (12-ounce) jar tomato-based salsa (1 1/2 cups)
1/2 cup no-salt-added vegetable broth or water
1 tablespoon chili powder
1 teaspoon ground cumin
Grated cheese, for serving (optional)
Chopped scallions, for serving (optional)

Instructions

1. Position a rack in the middle of the oven and preheat to 400 degrees.
2. In a large bowl, toss the potato wedges with the oil, oregano, garlic powder, paprika, salt and pepper. Transfer to a large, rimmed baking sheet and roast for 20 minutes. Turn the potato wedges over and roast an additional 10 to 15 minutes, until golden brown and tender.
3. Meanwhile, in a medium pot over medium-high heat, stir together the beans, salsa, broth or water, chili powder and cumin. Bring to a boil, then reduce the heat to medium-low and simmer until the chili is thick and the flavors have melded, 10 to 15 minutes. (If desired, use a potato masher to mash half the black beans for a thicker chili.)
4. Divide the potatoes among serving plates and top with the chili and, if desired, a sprinkle or two of cheese and/or scallions.

Adapted from WaPo