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Fiesta Potatoes ·

Fiesta Potatoes is a delicious and flavorful dish that combines crispy potatoes with a variety of spices and toppings. It is a popular Mexican-inspired dish that is perfect for any occasion. The potatoes are seasoned with a blend of spices and then baked until crispy. They are then topped with cheese, salsa, sour cream, and guacamole for a burst of flavor. This recipe is easy to make and can be enjoyed as a main dish or as a side dish.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 30 mins Total Time: 45 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	potatoes
2 tbsp	olive oil
1 tsp	Paprika
1 tsp	Cumin

1 tsp	Chili powder
1 tsp	Salt
1 tsp	Pepper
200 g	shredded cheese
200 g	salsa
200 g	sour cream
200 g	guacamole

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2



Wash and cut the potatoes into small cubes.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, combine the olive oil, paprika, cumin, chili powder, salt, and pepper. Add the potatoes to the bowl and toss until they are coated with the spice mixture.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Baking

Spread the potatoes in a single layer on a baking sheet. Bake for 25-30 minutes, or until the potatoes are crispy and golden brown.

Prep Time: 0 mins

Cook Time: 30 mins

Step 5

Baking

Remove the potatoes from the oven and top them with shredded cheese. Return to the oven for 2-3 minutes, or until the cheese is melted.

Prep Time: 0 mins

Cook Time: 3 mins

Step 6



Serve the Fiesta Potatoes hot with salsa, sour cream, and guacamole.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 8 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	3 g	7.89%	12%
Sugars	2 g	N/A	N/A
Lactose	5 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Summer Fall

Events

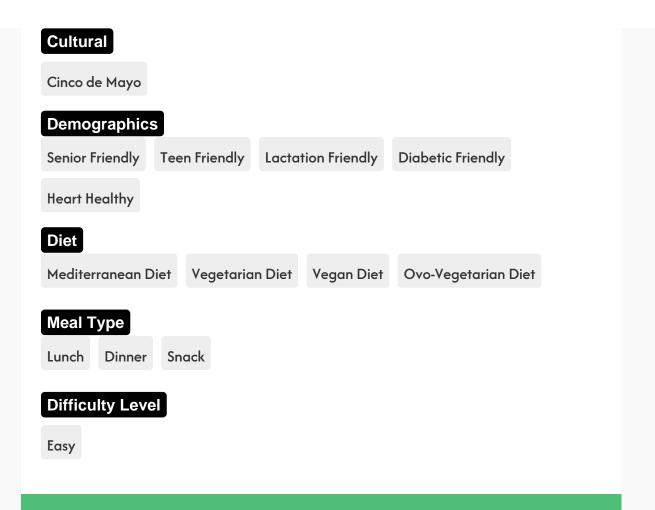
Christmas Easter Thanksgiving Barbecue

Cuisines

Mexican American

Course

Salads Snacks



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