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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

<b>500 g</b>	potatoes
<b>2 tbsp</b>	olive oil
<b>1 tsp</b>	Paprika
<b>1 tsp</b>	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

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### Step 1

#### Preheating

Preheat the oven to 425°F (220°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Cutting

Wash and cut the potatoes into small cubes.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### 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

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### 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

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### 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

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### Step 6

## Serving

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

## Cultural

Cinco de Mayo

## Demographics

Senior Friendly

Teen Friendly

Lactation Friendly

Diabetic Friendly

Heart Healthy

## Diet

Mediterranean Diet

Vegetarian Diet

Vegan Diet

Ovo-Vegetarian Diet

## Meal Type

Lunch

Dinner

Snack

## Difficulty Level

Easy

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