Loaded Cheesy Sheet-Pan Potato Wedges



A hot, crispy, crowd-pleasing snack for your New Year's Eve party

Bring everyone together with a big pan of golden potato wedges topped with melted cheddar, black beans, sweet corn, and fresh green onions. Add salsa and a cool spoonful of sour cream or yogurt, and you have a delicious party snack without spending much.

The best part? Everything comes together on one sheet pan, making preparation and cleanup easier.

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes
Servings: 6

YOU'LL NEED

For the Potato Wedges

- 2 pounds russet potatoes (about 4 medium potatoes)
- 2 tablespoons olive oil or vegetable oil
- 1 teaspoon paprika
- ½ teaspoon garlic powder
- ½ teaspoon salt

For the Toppings

- 1 cup shredded cheddar cheese
- 1 cup canned black beans, drained and rinsed
- ½ cup corn kernels (thawed if frozen)
- ½ cup salsa
- ⅓ cup plain Greek yogurt, plain yogurt, or sour cream
- 2 green onions, thinly sliced

Optional Toppings

- Sliced jalapeños
- Diced tomatoes
- Fresh lime wedges
- Chopped cilantro

ALL YOU HAVE TO DO

1. Preheat the Oven

Preheat your oven to 425°F (220°C). Line a large rimmed baking sheet with parchment paper or lightly grease it.

2. Prepare the Potatoes

Scrub the potatoes clean and cut them lengthwise into evenly sized wedges. Pat them thoroughly dry with a clean kitchen towel. Removing excess moisture helps them brown better.

3. Season the Wedges

Place the potato wedges in a large bowl. Add olive oil, paprika, garlic powder, and salt. Toss until all the wedges are evenly coated.

4. Arrange on the Baking Sheet

Spread the wedges in a single layer on the prepared baking sheet, placing them cut-side down where possible. Leave a little space between them so they roast instead of steam. Use two pans if necessary.

5. Roast Until Golden

Bake for about 25-30 minutes, turning the wedges halfway through. They should be golden on the outside and tender when pierced with a fork. Cooking time may vary depending on their thickness.

6. Add the Toppings

Remove the pan from the oven. Scatter the black beans, corn, and shredded cheddar over the hot wedges.

7. Melt the Cheese

Return the pan to the oven for another 3-5 minutes, just until the cheese melts and the toppings are heated through.

8. Garnish and Serve

Remove from the oven. Add salsa, yogurt or sour cream, sliced green onions, and any optional toppings. Serve immediately while the potatoes are hot and the cheese is melted.

Helpful Tips

- Keep the wedges crispy: Dry the potatoes thoroughly and avoid overcrowding the baking sheet.
- Cut evenly: Similar-sized wedges cook more evenly and finish at about the same time.
- Make it spicy: Add jalapeños, chili powder, or a little hot sauce.
- Make it vegetarian: The recipe is already vegetarian when prepared with suitable cheese and toppings.
- Add more protein: Top with cooked shredded chicken or extra black beans.
- Save time: Use frozen potato wedges or fries and follow the package instructions. Add the toppings during the final few minutes of cooking.
- Avoid soggy potatoes: Add salsa and yogurt only after baking, just before serving.

Make-Ahead Instructions

Wash and cut the potatoes a few hours ahead. Keep the wedges submerged in cold water in the refrigerator to prevent browning. Before roasting, drain and pat them completely dry.
You can also rinse and drain the black beans, prepare the corn, shred the cheese, and slice the green onions in advance. Store the toppings separately in covered containers in the refrigerator.
For the best texture, roast and assemble the wedges just before serving.

Storage and Reheating

- Refrigerator: Store leftover wedges in an airtight container for up to 3–4 days.
- Oven: Reheat on a baking sheet at 400°F (200°C) until hot and crisp.
- Air fryer: Reheat at 375°F (190°C) for a few minutes, checking frequently.
- Avoid the microwave: It heats the potatoes but can make the wedges soft.

For best results, store leftover wedges separately from cold toppings such as salsa and yogurt. Refrigerate perishable leftovers within 2 hours.

Frequently Asked Questions

1. Can I use frozen potato wedges instead of fresh potatoes?

Yes! Frozen wedges or fries are a convenient shortcut. Bake them according to the package directions, then add the beans, corn, and cheese near the end.

2. Can I add chicken or another protein?

Absolutely. Add cooked shredded chicken, seasoned ground turkey, or extra black beans. Make sure any meat is fully cooked before adding it to the potatoes.

3. Can I make these potato wedges in an air fryer?

Yes. Cook the seasoned wedges in batches at approximately 400°F (200°C), turning halfway through, until golden and tender. Cooking time depends on the air fryer and wedge thickness. Add the toppings at the end and heat just until the cheese melts.

4. What can I use instead of sour cream?

Plain Greek yogurt or regular plain yogurt makes an affordable alternative. It adds a creamy, slightly tangy flavor.

5. How can I make this recipe spicier?

Add sliced jalapeños, chili powder, hot salsa, or a drizzle of hot sauce. Guests can also add their preferred level of heat individually.

6. Can I serve these without a sheet pan?

Yes! Transfer the finished wedges to a large oven-safe serving dish or platter. Add the cold toppings just before serving.

A Warm, Cheesy Snack for a Happy New Year!

Bring the sheet pan straight to the table, let everyone dig in, and enjoy a comforting snack while you watch the countdown. It's an easy way to make your New Year's Eve gathering feel deliciously special without an expensive party menu.