



# Cheesy Tex-Mex Beef Jacket Potatoes

with Garlic Sauce & Garden Salad

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Beef Mince



Tex-Mex Spice Blend



Tomato Paste



Garlic Paste



Tomato



Carrot



Mixed Salad Leaves



Garlic Sauce



Cheddar Cheese



Diced Bacon

Prep in: 15-25 mins  
Ready in: 50-60 mins

Carb Smart\*  
*\*Custom recipe is not Carb Smart*

Four simple steps are all that stands between you and this tasty beef number. Loaded jacket potatoes are a number one dish in our eyes so we thought we'd add a garden salad flair to complement the Tex-Mex flavours in the beef!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
beef mince	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
tomato paste	1 packet	2 packets
garlic paste	1 packet	2 packets
<b>water*</b>	½ cup	1 cup
<b>salt*</b>	¼ tsp	½ tsp
tomato	1	2
carrot	1	2
<b>white wine vinegar*</b>	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
garlic sauce	1 medium packet	2 medium packets
Cheddar cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2396kJ (573Cal)	424kJ (101Cal)
Protein (g)	40.5g	7.2g
Fat, total (g)	28g	5g
- saturated (g)	10.5g	1.9g
Carbohydrate (g)	38.2g	6.8g
- sugars (g)	15.6g	2.8g
Sodium (mg)	935mg	165mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2784kJ (665Cal)	456kJ (109Cal)
Protein (g)	47.4g	7.8g
Fat, total (g)	34.8g	5.7g
- saturated (g)	13g	2.1g
Carbohydrate (g)	39g	6.4g
- sugars (g)	16.1g	2.6g
Sodium (mg)	1365mg	224mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Bake the potato

- Preheat oven to **200°C/180°C fan-forced**.
- Slice each **potato** in half. Place, cut-side down, on a lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Bake until crisp and tender, **40-45 minutes**.

3



## Make the salad

- While beef is cooking, roughly chop **tomato**.
- Grate **carrot**.
- In a medium bowl, combine a drizzle of the **white wine vinegar** and **olive oil**. Add **carrot, tomato** and **mixed salad leaves**. Season and toss to combine.

**Little cooks:** Take the lead by tossing the salad!

2



## Get prepped

- When potatoes have **5 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **Tex-Mex spice blend, tomato paste** and **garlic paste** and cook until fragrant, **1 minute**.
- Stir in the **water** and the **salt**, until well combined and slightly reduced, **1 minute**. Season to taste.

**TIP:** For best results, drain the oil from the pan before cooking the sauce.

**Custom Recipe:** If you've added diced bacon, cook diced bacon with beef mince, breaking up with a spoon, until golden, 4-5 minutes.

4



## Serve up

- Divide jacket potatoes and garden salad between plates.
- Top with Mexican beef, **garlic sauce** and **Cheddar cheese**. Enjoy!

**Little cooks:** Take charge by topping the potatoes with the beef, garlic sauce and cheese!

## Rate your recipe

We need your expertise!

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