



Loaded Beef & Chorizo Sweet Potatoes

with Cheddar Cheese & Garden Salad

HALL OF FAME

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Sweet Potato



Tomato



Celery



Mild Chorizo



Beef Mince



Tomato Paste



Aussie Spice Blend



Mixed Salad Leaves



Cheddar Cheese



Sesame Seeds



Beef Mince

Recipe Update

Unfortunately, this week's potato was in short supply, so we've replaced it with sweet potato. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 15-25 mins
Ready in: 45-55 mins

Get a load of this: crisp and golden jacket sweet potatoes, topped with a moreish beef mince and chorizo topping - which comes together in the pan with a good glug of tomato paste and our trusty Aussie spice blend. Serve with a simple salad to balance out the richness, and top it all off with mandatory shredded Cheddar, plus a sprinkling of sesame seeds for a nutty depth of flavour.

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

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

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
olive oil*	refer to method	refer to method
sweet potato	2	4
tomato	1	2
celery	1 medium bag	1 large bag
honey*	1 tsp	2 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
mild chorizo	½ packet (125g)	1 packet (250g)
beef mince	1 small packet	2 small packets OR 1 large packet
tomato paste	½ packet	1 packet
Aussie spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
water*	⅓ cup	⅔ cup
mixed salad leaves	1 small bag	1 medium bag
Cheddar cheese	1 medium packet	1 large packet
sesame seeds	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3523kJ (842Cal)	586kJ (140Cal)
Protein (g)	63g	10.5g
Fat, total (g)	50.3g	8.4g
- saturated (g)	20.4g	3.4g
Carbohydrate (g)	32.1g	5.3g
- sugars (g)	11.6g	1.9g
Sodium (mg)	2081mg	346mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4457kJ (1065Cal)	614kJ (146Cal)
Protein (g)	88.1g	12.1g
Fat, total (g)	64.3g	8.9g
- saturated (g)	26.6g	3.7g
Carbohydrate (g)	31.7g	4.4g
- sugars (g)	11.2g	1.5g
Sodium (mg)	2125mg	293mg

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 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 sweet potatoes

- Preheat oven to **220°C/200°C fan-forced**.
- Half **sweet potato** lengthways.
- Place each **sweet potato** cut-side down on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Bake until crisp and tender, **40-45 minutes**.

3



Cook the chorizo-beef topping

- When the sweet potato has **15 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **beef mince** and **chorizo**, breaking up beef with a spoon, until cooked through, **5-6 minutes**.
- Add **tomato paste** (see ingredients) and **Aussie spice blend** and cook until fragrant, **1 minute**.
- Add the **water**, then reduce heat to medium-low and simmer until slightly thickened, **5 minutes**. Season to taste. Set aside.

TIP: For best results, drain the oil from the pan before adding the tomato paste.

Custom Recipe: If you've doubled your beef mince, cook beef mince and chorizo for an extra 2-3 minutes. Continue as above.

2



Get prepped

- Meanwhile, roughly chop **tomato** and thinly slice **celery**. Set aside.
- In large bowl, combine the **honey** with a drizzle of the **vinegar** and **olive oil**. Season to taste. Set aside.
- Roughly chop **mild chorizo** (see ingredients).

Little cooks: Lend a hand by combining the ingredients for the dressing!

4



Serve up

- To the bowl with the dressing, add tomato, celery and **mixed salad leaves**. Toss to coat.
- Divide sweet potatoes and garden salad between plates.
- Load potatoes up with chorizo-beef topping. Sprinkle with **Cheddar cheese** and **sesame seeds** to serve. Enjoy!

Little cooks: Show them how it's done and help load the sweet potatoes up with the toppings. Be careful, the beef and chorizo mixture is hot!

Rate your recipe

Our Culinary team is waiting for your feedback!
Let them know what you thought: hellofresh.com.au/rate