

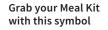
Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

CUSTOMER FAVOURITE

HALL OF FAME

KID FRIENDLY









Brown Onion



Spring Onion



Beef Mince





Tomato Paste

Diced Bacon



Spice Blend



Mixed Salad Leaves



Cheddar Cheese



Light Sour Cream





Prep in: 20-30 mins Ready in: 45-55 mins The secret to nailing jacket potatoes is baking them to crisp perfection before loading them up with all the good stuff: juicy, American-spiced beef and bacon, a healthy helping of Cheddar and of course, a dollop of sour cream.

Pantry items

Olive Oil, Brown Sugar, 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 \cdot Large frying pan

Ingredients

ingredients				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	3	6		
brown onion	1/2	1		
spring onion	1 stem	2 stems		
beef mince	1 small packet	2 small packets OR 1 large packet		
diced bacon	1 packet (90g)	1 packet (180g)		
tomato paste	1 packet	1 packet		
All-American spice blend	1 medium sachet	1 large sachet		
brown sugar*	½ tsp	1 tsp		
water*	⅓ cup	⅔ cup		
apple	1	2		
honey*	drizzle	drizzle		
vinegar* (white wine or balsamic)	drizzle	drizzle		
mixed salad leaves	1 medium bag	2 medium bags		
Cheddar cheese	1 medium packet	1 large packet		
light sour cream	1 medium packet	1 large packet		
diced bacon**	1 packet (90g)	1 packet (180g)		
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^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3219kJ (769Cal)	428kJ (102Cal)
Protein (g)	51.1g	6.8g
Fat, total (g)	33.4g	4.4g
- saturated (g)	16.4g	2.2g
Carbohydrate (g)	63.2g	8.4g
- sugars (g)	33.2g	4.4g
Sodium (mg)	1062mg	141mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3607kJ (862Cal)	452kJ (108Cal)
Protein (g)	58.1g	7.3g
Fat, total (g)	40.2g	5g
- saturated (g)	18.9g	2.4g
Carbohydrate (g)	64g	8g
- sugars (g)	33.7g	4.2g
Sodium (mg)	1492mg	187mg

The quantities provided above are averages only.

Allergens

2023 | CW45

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





Cook the jacket potatoes

- Preheat oven to 200°C/180°C fan-forced.
- · Cut potato in half.
- Place **potato** halves on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Arrange cut-side down and roast until crisp and tender, **40-45 minutes**.



Get prepped

- Meanwhile, finely chop brown onion (see ingredients).
- Thinly slice **spring onion**.



Cook the mince

- When the potato has 15 minutes remaining, in a large frying pan, heat a drizzle of olive oil over high heat. Cook onion, stirring, until softened, 3-4 minutes.
- Cook beef mince and diced bacon, breaking up with a spoon, until cooked through,
 5-6 minutes.
- Add tomato paste, All-American spice blend and the brown sugar and cook until fragrant, 1 minute.

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

Custom Recipe: If you've doubled your diced bacon, add bacon to the pan before adding beef mince and cook, 2-3 minutes. Add beef mince and continue as above.



Finish the mince

 Add the water to the pan. Reduce heat to medium-low and simmer until slightly thickened, 5 minutes. Season with salt and pepper.



Make the salad

- Meanwhile, thinly slice apple.
- In a large bowl, combine the honey, and a drizzle of the vinegar and olive oil. Season to taste. Add apple and mixed salad leaves. Toss to coat.



Serve up

- Divide jacket potatoes between plates.
- Top with mince, Cheddar cheese and light sour cream.
- Sprinkle with spring onion and serve with apple salad. Enjoy!

Rate your recipe

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