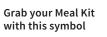


Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

HALL OF FAME

KID FRIENDLY









Potato

Brown Onion



Spring Onion



Beef Mince





Diced Bacon



All-American



Spice Blend



Mixed Salad Leaves



Cheddar Cheese



Light Sour Cream





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.

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), Brown Sugar

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

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	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 medium packet	1 large packet		
All-American spice blend	1 medium sachet	1 large sachet		
brown sugar*	½ tsp	1 tsp		
water*	⅓ cup	¾ 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		
Cheddar cheese**	1 medium packet	1 large packet		

^{*}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)	16.5g	2.2g
Carbohydrate (g)	63.4g	8.4g
- sugars (g)	33.4g	4.4g
Sodium (mg)	1062mg	141mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3563kJ (852Cal)	461kJ (110Cal)
Protein (g)	56g	7.2g
Fat, total (g)	40.5g	5.2g
- saturated (g)	20.8g	2.7g
Carbohydrate (g)	63.6g	8.2g
- sugars (g)	33.6g	4.3g
Sodium (mg)	1206mg	156mg

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





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, heat a drizzle of olive oil in a large frying pan 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.



Finish the mince

- Add the water. 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 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 salad. Enjoy!

Custom Recipe: If you've doubled your Cheddar cheese, top mince with Cheddar as above.

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate