



Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Brown Onion



Spring Onion



Beef Mince



Diced Bacon



Tomato Paste



All-American Spice Blend



Apple



Mixed Salad Leaves



Cheddar Cheese



Light Sour Cream



Cheddar Cheese

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.

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
brown onion	½	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	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
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



1



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**.

4



Finish the mince

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

2



Get prepped

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

5



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.

3



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.

6



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.

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