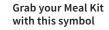


# Snuggly Beef & Bacon Jacket Potatoes with Cheddar & Sour Cream

COSY COMFORTS

AIR FRYER FRIENDLY









**Brown Onion** 





**Beef Mince** 

Parsley





Diced Bacon



All-American



Tomato Paste

Spice Blend



Mixed Salad



Cheddar Cheese



Light Sour



# **EXCLUSIVELY IN CINEMAS** IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!

Our favourite feline movie star is drooling over this delicious recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Prep in: 20-30 mins Ready in: 45-55 mins

The secret to nailing the cosiest 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

Air fryer or oven tray lined with baking paper  $\cdot$  Large frying pan

#### Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	3	6	
brown onion	1/2	1	
parsley	1 packet	1 packet	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
diced bacon	1 medium packet	1 large packet	
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 packet	2 medium packets	
Cheddar cheese	1 medium packet	1 large packet	
light sour cream	1 medium packet	1 large packet	
diced bacon**	1 medium packet	1 large packet	
* D			

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3214kJ (768Cal)	429kJ (103Cal)
Protein (g)	51.1g	6.8g
Fat, total (g)	33.4g	4.5g
- saturated (g)	16.5g	2.2g
Carbohydrate (g)	63.1g	8.4g
- sugars (g)	33.1g	4.4g
Sodium (mg)	1064mg	142mg
Dietary Fibre (g)	11.5g	1.5g
Section Beating		

Oustonnicolpe		
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3602kJ (861Cal)	453kJ (108Cal)
Protein (g)	58.1g	7.3g
Fat, total (g)	40.2g	5.1g
- saturated (g)	19g	2.4g
Carbohydrate (g)	63.9g	8g
- sugars (g)	33.6g	4.2g
Sodium (mg)	1494mg	188mg
Dietary Fibre	11 5σ	1 4σ

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.



#### Cook the jacket potatoes

- Set air fryer to 200°C.
- Cut potato in half.
- In a large bowl, combine a drizzle of **olive oil** and **salt** and toss **potatoes** to coat.
- Place potato into the air fryer basket, cut-side down and cook until golden and tender, 20-25 minutes.

TIP: No air fryer? Preheat oven to 200°C/180°C fan-forced. Prepare potatoes as above. Arrange potato halves cut-side down on a lined oven tray and roast until crisp and tender, 40-45 minutes.



## Get prepped

- Meanwhile, finely chop brown onion (see ingredients).
- · Roughly chop parsley.



#### 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.

**Custom Recipe:** If you've doubled your diced bacon, add bacon to the pan before adding beef mince and cook, breaking up bacon with a spoon, until golden, 2-3 minutes. Add beef mince and continue as above.



#### 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 second 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 parsley and serve with salad. Enjoy!

