



Snuggly Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

COSY COMFORTS

HALL OF FAME

AIR FRYER FRIENDLY

Grab your Meal Kit with this symbol



Potato



Brown Onion



Parsley



Beef Mince



Diced Bacon



Tomato Paste



All-American Spice Blend



Apple



Mixed Salad Leaves



Cheddar Cheese



Light Sour Cream



Diced Bacon



THE GARFIELD MOVIE

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.

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

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 · Large frying pan

Ingredients

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

*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

Custom Recipe

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	11.5g	1.4g

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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.

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).
- Roughly chop **parsley**.

5



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.

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.

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.

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW23

