



Cheesy Beef Jacket Potatoes

with Tomato Salad & Sour Cream

KID FRIENDLY

Grab your meal kit with this number

1



Potato



Tomato



Carrot



Beef Mince



Mixed Salad Leaves



All-American Spice Blend



Sweet & Savoury Glaze



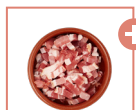
Cheddar Cheese



Light Sour Cream



Beef Mince



Diced Bacon

Prep in: 15-25 mins
Ready in: 40-50 mins

Give the humble potato some love with this simple but satisfying recipe that tastes like home. Whipped up in four speedy steps, it's sure to become your go-to when you just want something comforting.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
tomato	1	2
carrot	1	2
white wine vinegar*	drizzle	drizzle
beef mince	1 medium packet	2 medium packets OR 1 large packet
mixed salad leaves	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
sweet & savoury glaze	1 medium packet	1 large packet
water*	¼ cup	½ cup
Cheddar cheese	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2818kJ (674Cal)	437kJ (104Cal)
Protein (g)	42.3g	6.6g
Fat, total (g)	31.7g	4.9g
- saturated (g)	14.7g	2.3g
Carbohydrate (g)	51.3g	8g
- sugars (g)	21.8g	3.4g
Sodium (mg)	833mg	129mg
Dietary Fibre (g)	8.6g	1.3g

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

2024 | CW27



Bake the potato

- Preheat oven to **200°C/180°C fan-forced**.
- Slice each **potato** in half.
- Place **potato halves**, cut-side down, on a lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Bake until crisp and tender, **30-35 minutes**.



Cook the beef

- When the potato has **5 minutes** remaining, heat a large frying pan over high heat. Cook **beef mince** (no need for oil!) and **carrot**, breaking up **mince** with a spoon, until just browned, **4-5 minutes**.
- **SPICY!** *This is a mild spice blend, but use less if you're sensitive to heat!* Add **All-American spice blend** and cook until fragrant, **1 minute**.
- Reduce heat to medium. Add **sweet & savoury glaze** and the **water**. Stir to combine. Simmer until slightly thickened, **1-2 minutes**. Season to taste.

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



Get prepped

- Meanwhile, thinly slice **tomato** into wedges.
- Grate **carrot**.
- In a medium bowl, combine a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**, then add **tomato** and **mixed salad leaves**. Set aside.

TIP: Toss the salad just before serving to keep the leaves crisp!



Serve up

- Toss tomato salad to combine.
- Divide jacket potatoes between plates.
- Top with beef and **Cheddar cheese**.
- Serve with salad and a dollop of **sour cream**. Enjoy!

CUSTOM OPTIONS

+ **DOUBLE BEEF MINCE**
Follow method above.

+ **ADD DICED BACON**
Cook bacon, breaking up with a spoon, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

