

# Easy Bacon, Mushroom & Sour Cream Jacket Potatoes

with Parmesan Cheese & Cucumber Salad

Grab your Meal Kit with this symbol



Potato



Diced Bacon



Sliced Mushrooms



Garlic Paste



Sour Cream



Cucumber



Mixed Salad Leaves



Balsamic Vinaigrette Dressing





Grated Parmesan Cheese



Parsley

 Hands-on: 12-22 mins  
Ready in: 45-55 mins

 Naturally gluten-free  
*Not suitable for Coeliacs*

 Eat me early

 Calorie Smart

We've done a super easy take on the much-loved jacket potato - pile them high with an irresistible creamy and cheesy bacon and mushroom combo. All you need is one pan and one baking tray to tie it all together!

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## 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
diced bacon	1 small packet	1 large packet
sliced mushrooms	1 punnet (150g)	1 punnet (300g)
garlic paste	½ tub	1 tub
butter*	20g	40g
sour cream	1 packet (100g)	1 packet (200g)
cucumber	1	2
mixed salad leaves	1 bag (30g)	1 bag (60g)
balsamic vinaigrette dressing	1 tub	2 tubs
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
parsley	1 bunch	1 bunch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2716kJ (649Cal)	426kJ (101Cal)
Protein (g)	24.7g	3.9g
Fat, total (g)	38.8g	6.1g
- saturated (g)	17.5g	2.7g
Carbohydrate (g)	46.4g	7.3g
- sugars (g)	8g	1.3g
Sodium (mg)	861mg	135mg

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://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 potato

Preheat the oven to **200°C/180°C fan-forced**. Cut the **potato** (unpeeled) in half. Place, cut-side down on a lined oven tray. Drizzle with **olive oil** and season. Bake for, **35-40 minutes** or until crisp and tender.

2



## Start the topping

Heat a drizzle of **olive oil** in a large frying pan over a high heat. Add the **diced bacon** and **sliced mushrooms** and cook until lightly coloured, **4-5 minutes**. Reduce the heat to low and add the **garlic paste** (see ingredients) and **butter** and cook until fragrant, **1 minute**. Remove from the heat and stir through the **sour cream**. Season to taste.

3



## Make the salad

While the mushrooms are cooking, slice the **cucumber** into rounds. In a medium bowl, combine the **cucumber**, **mixed salad leaves** and **balsamic vinaigrette dressing**.

4



## Serve up

Divide the jacket potato between plates. Top with the bacon, mushroom and sour cream topping. Sprinkle over the **grated Parmesan cheese**. Tear over the **parsley**. Serve with the cucumber salad.

## Enjoy!