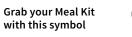


# Easy Bacon, Mushroom & Sour Cream Jacket Potatoes with Parmesan Cheese & Cucumber Salad

with this symbol











Sliced Mushrooms









Leaves

Grated Parmesan Cheese



Parsley

**Pantry items** Olive Oil, Butter

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

Eat me early



Naturally gluten-free Not suitable for Coeliacs



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!

# 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

3		
2 People	4 People	
refer to method	refer to method	
3	6	
1 small packet	1 large packet	
1 punnet (150g)	1 punnet (300g)	
½ tub	1 tub	
20g	40g	
1 packet (100g)	1 packet (200g)	
1	2	
1 bag (30g)	1 bag (60g)	
1 tub	2 tubs	
1 packet (30g)	2 packets (60g)	
1 bunch	1 bunch	
	refer to method 3 1 small packet 1 punnet (150g) ½ tub 20g 1 packet (100g) 1 1 bag (30g) 1 tub 1 packet (30g)	

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# 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.



# 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.



# 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**.



# 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!