



Easy Beef & Cheddar Jacket Potatoes

with Tomato Salad & Garlic Aioli

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Tomato



Carrot



Mixed Salad Leaves



Beef Mince



All-American Spice Blend



Sweet & Savoury Glaze



Shredded Cheddar Cheese



Garlic Aioli



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 (with some help from a few shortcut ingredients), it's sure to become your go-to when you just want something comforting.

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

Pantry items

Olive Oil, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

| | 2 People | 4 People |
|---|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| tomato | 1 | 2 |
| carrot | 1 | 2 |
| vinegar* (white wine or balsamic) | drizzle | drizzle |
| mixed salad leaves | 1 small bag | 1 medium bag |
| beef mince | 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 |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| garlic aioli | 1 medium packet | 1 large packet |
| diced bacon** | 1 packet (90g) | 1 packet (180g) |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3010kJ (719Cal) | 529kJ (126Cal) |
| Protein (g) | 39.3g | 6.9g |
| Fat, total (g) | 42.7g | 7.5g |
| - saturated (g) | 11.8g | 2.1g |
| Carbohydrate (g) | 41.6g | 7.3g |
| - sugars (g) | 20.7g | 3.6g |
| Sodium (mg) | 888mg | 156mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3399kJ (812Cal) | 553kJ (132Cal) |
| Protein (g) | 46.1g | 7.5g |
| Fat, total (g) | 49.5g | 8.1g |
| - saturated (g) | 14.4g | 2.3g |
| Carbohydrate (g) | 42.5g | 6.9g |
| - sugars (g) | 21.2g | 3.5g |
| Sodium (mg) | 1320mg | 215mg |

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



1



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**.

3



Cook the beef

- When the potato has **5 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **beef mince** 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.

Custom Recipe: If you've added diced bacon, cook diced bacon with beef mince, breaking bacon up with a spoon, until golden, 5-6 minutes. Continue as above.

2



Get prepped

- Meanwhile, roughly chop **tomato**. 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!

4



Serve up

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

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate