



Cheat's Loaded Pork Jacket Potatoes

with Sour Cream & Garden Salad

Grab your Meal Kit with this symbol



Potato



Brown Onion



Spring Onion



Pork Mince



All-American Spice Blend



Beef Stock



Tomato Paste



Carrot



Cucumber



Tomato



Cos Lettuce



Shredded Cheddar Cheese



Sour Cream

- Hands-on: 20 mins
- Ready in: 50 mins
- Naturally gluten-free
- Not suitable for Coeliacs*

Here's how to cut the long baking time for taters in their jackets: halve them, then zap in the microwave before putting them in the oven. Pile them high with our winner mince flavour hack for a classic feast that's fast enough for weeknights.

Pantry items

Olive Oil, Balsamic Vinegar, Honey

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

Two oven trays lined with baking paper ·
Large frying pan

Ingredients

	4 People
olive oil*	refer to method
potato	5
salt*	½ tsp
brown onion	1
spring onion	1 bunch
pork mince	1 packet
All-American spice blend	1½ sachets
beef stock	1 cube
warm water*	¾ cup
tomato paste	1 sachet
carrot	1
cucumber	1
tomato	1
cos lettuce	1 head
balsamic vinegar*	2 tsp
honey*	1 tsp
shredded Cheddar cheese	1 packet (100g)
sour cream	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2740kJ (655Cal)	401kJ (96Cal)
Protein (g)	45.6g	6.7g
Fat, total (g)	28.1g	4.1g
- saturated (g)	15.0g	2.2g
Carbohydrate (g)	50.4g	7.4g
- sugars (g)	15.9g	2.3g
Sodium (g)	1070mg	157mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Cook the jacket potatoes

Preheat the oven to **200°C/180°C fan-forced**. Cut the **potatoes** (unpeeled) in half and prick all over with a fork. Place cut-side down on a plate and microwave on high until just softened, **10-12 minutes**. Transfer to an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with the **salt** and a **pinch** of **pepper**. Bake on the top oven rack until crisp, **15-20 minutes**.

TIP: If you don't have a microwave, bake the potatoes for a total of 30-35 minutes or until crisp and tender.



4. Add some flavour

In a small bowl or jug, crumble **1 beef stock** cube and add the **warm water** and **tomato paste**. Stir to dissolve the stock cube, then add to the **mince mixture**. Reduce the heat to medium-low and simmer until slightly thickened, **5 minutes**. Season to taste with **salt** and **pepper**.



2. Get prepped

While the potatoes are cooking, finely chop the **brown onion**. Thinly slice the **spring onion**.



3. Cook the mince

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **brown onion** and cook, stirring, until softened, **3-4 minutes**. Add the **pork mince** and cook, breaking up with a spoon, until browned and cooked through, **5-6 minutes**. Add **1 1/2 sachets All-American spice blend** and cook until fragrant, **1 minute**.



5. Make the salad

While the mince is simmering, grate the **carrot** (unpeeled). Finely chop the **cucumber** and **tomato**. Shred the **cos lettuce**. In a large bowl, combine the **balsamic vinegar**, **honey**, **1 tbs olive oil** and a **pinch** of **salt** and **pepper**. Add the **carrot**, **cucumber**, **tomato** and **cos lettuce** and toss to coat in the dressing.

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



6. Serve up

Divide the jacket potatoes between plates and top with the pork mince, **shredded Cheddar cheese** and a dollop of **sour cream**. Sprinkle with the spring onion and serve with the garden salad.

Enjoy!