



Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

Grab your Meal Kit with this symbol



Potato



Brown Onion



Spring Onion



Beef Mince



Diced Bacon



Tomato Paste



All-American Spice Blend



Beef Stock Powder



Tomato



Cucumber



Mixed Salad Leaves



Shredded Cheddar Cheese



Light Sour Cream

Hands-on: **20-30 mins**
 Ready in: **45-55 mins**
 Naturally Gluten-Free
Not suitable for coeliacs

The secret to tasty jacket potatoes is baking them to crisp perfection. Top it all off with juicy, American-spiced beef, a healthy helping of Cheddar and of course, a dollop of sour cream.

Pantry items

Olive Oil, Honey, Balsamic Vinegar

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
salt*	¼ tsp	½ tsp
brown onion	½	1
spring onion	1 stem	2 stems
beef mince	1 small packet	1 medium packet
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	½ packet	1 packet
All-American spice blend	¾ sachet	1½ sachets
beef stock powder	½ medium sachet	1 medium sachet
water*	⅓ cup	⅔ cup
tomato	1	2
cucumber	1	2
honey*	1 tsp	2 tsp
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag (30g)	1 medium bag (60g)
shredded 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)	3326kJ (794Cal)	410kJ (97Cal)
Protein (g)	54.1g	6.7g
Fat, total (g)	36.1g	4.5g
- saturated (g)	18.9g	2.3g
Carbohydrate (g)	57.6g	7.1g
- sugars (g)	19.3g	2.4g
Sodium (mg)	1479mg	182mg

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.



Bake the jacket potatoes

Preheat the oven to **220°C/180°C fan-forced**. Cut each **potato** in half and place cut-side down on a lined oven tray. Drizzle with **olive oil** and season with the **salt**. Bake until crisp and tender, **40-45 minutes**.



Make it saucy

Add the **beef stock powder** (see ingredients) and the **water**. Reduce the heat to medium-low and simmer until slightly thickened, **5 minutes**. Season with **salt** and **pepper**.



Get prepped

While the potato is cooking, finely chop the **brown onion** (see ingredients). Thinly slice the **spring onion**.



Make the salad

While the mince is simmering, roughly chop the **tomato** and **cucumber**. In a large bowl, combine the **honey** with a drizzle of **balsamic vinegar** and **olive oil**. Season to taste. Add the **tomato**, **cucumber** and **mixed salad leaves**. Toss to coat.



Cook the mince

When the potato has **15 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **onion**, stirring, until softened, **3-4 minutes**. Cook the **beef mince** and **diced bacon**, breaking up with a spoon, until cooked through, **5-6 minutes**. Add the **tomato paste** and **All-American spice blend** (see ingredients) and cook until fragrant, **1 minute**.



Serve up

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

Enjoy!

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