



Plant-Based Mexican Beef Jacket Potatoes

with Charred Corn Salad & Smokey 'Aioli'

Grab your Meal Kit with this symbol



Potato



Corn



Brown Onion



Garlic



Cucumber



Carrot



Plant-Based Pulled Beef



Tex-Mex Spice Blend



Tomato Paste



Mixed Salad Leaves



Plant-Based Smokey Aioli



Hands-on: **20-30 mins**
Ready in: **45-55 mins**



Plant based



Naturally Gluten-Free
Not suitable for coeliacs

Tender, Tex-Mex spiced pulled 'beef' takes these hearty jacket potatoes to the next level in this 100% plant-based recipe - a treat for Meatless Monday, or any night of the week.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

NOTE: 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
corn	1 cob	2 cobs
brown onion	1	2
garlic	2 cloves	4 cloves
cucumber	1	2
carrot	1	2
plant-based pulled beef	1 packet	2 packets
Tex-Mex spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
plant-based smokey aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2804kJ (670Cal)	361kJ (86Cal)
Protein (g)	17.2g	2.2g
Fat, total (g)	26g	3.4g
- saturated (g)	7.7g	1g
Carbohydrate (g)	83g	10.7g
- sugars (g)	25.9g	10.7g
Sodium (mg)	1076mg	139mg

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.

1



Bake the potatoes

Preheat the oven to **200°C/180°C fan-forced**. Cut each **potato** in half, then transfer, cut-side down, to a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Bake until crisp and tender, **40-45 minutes**.

4



Cook the plant-based beef

SPICY! This is a mild spice blend, but use less if you're sensitive to heat. When the potatoes have **10 minutes** remaining, return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **onion** and **plant-based pulled beef**, tossing, until slightly softened, **4-5 minutes**. Add the **garlic**, **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**. Remove from the heat, then add the **water** and stir until combined. Season to taste.

2



Get prepped

While the potatoes are baking, slice the kernels off the **corn** cob. Thinly slice the **brown onion**. Finely chop the **garlic**. Thinly slice the **cucumber** into rounds. Grate the **carrot**.

5



Toss the salad

To the bowl with the **corn**, add the **mixed salad leaves**, **cucumber**, **carrot** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Toss to combine.

3



Char the corn

Heat a large frying pan over a high heat. Cook the **corn** kernels until lightly browned, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the kernels are "popping" out.

6



Serve up

Divide the jacket potatoes between plates. Top with the Mexican plant-based beef. Serve with the charred corn salad and **plant-based smokey aioli**.

Enjoy!

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