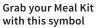


Plant-Based Mexican Beef Jacket Potatoes

with this symbol







with Charred Corn Salad & Smokey 'Aioli'









Brown Onion







Carrot

Cucumber



Plant-Based



Spice Blend

Pulled Beef



Tomato Paste



Mixed Salad Leaves



Plant-Based Smokey Aioli

Pantry items Olive Oil, White Wine Vinegar

Not suitable for coeliacs

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 refer to method 3 1 cob 1 2 cloves	4 People refer to method 6 2 cobs 2 4 cloves
1 cob 1 2 cloves	2 cobs 2
1 2 cloves	2
2 cloves	=
	4 cloves
_	
1	2
1	2
1 packet	2 packets
1 sachet	2 sachets
1 packet	2 packets
1/4 cup	½ cup
1 small bag	1 medium bag
drizzle	drizzle
1 medium packet	1 large packet
	1 packet 1 sachet 1 packet 1/4 cup 1 small bag drizzle

^{*}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.



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.



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**.



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.



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.



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.



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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