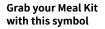
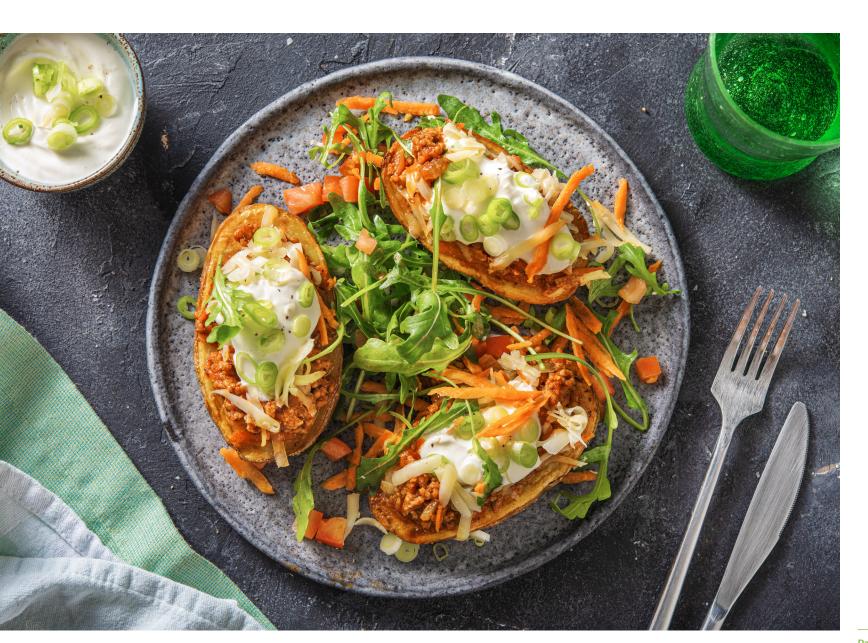


# Cheat's Loaded Pork Jacket Potatoes

with Sour Cream & Rocket Salad























Pork Mince



Tex-Mex Spice Blend







Tomato Paste





**Spring Onion** 

Shredded Cheddar

**Rocket Leaves** 



Sour Cream

**Pantry items** 

Olive Oil, Balsamic Vinegar

Hands-on: 35-45 mins Ready in: 40-50 mins



#### 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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
salt*	1/4 tsp	½ tsp
tomato	1	2
brown onion	1	2
carrot	1	2
garlic	2 cloves	4 cloves
pork mince	1 small packet	1 medium packet
Tex-Mex spice blend	1 sachet	2 sachets
beef stock	½ cube	1 cube
water*	¾ cup	1½ cups
tomato paste	1 sachet	2 sachets
balsamic vinegar*	1 tsp	2 tsp
rocket leaves	1 bag (30g)	1 bag (60g)
spring onion	2 stems	4 stems
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	<b>1 packet</b> (100g)	1 packet (200g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

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	Per Serving	Per 100g	
Energy (kJ)	3298kJ (788Cal)	409kJ (97Cal)	
Protein (g)	44.1g	5.5g	
Fat, total (g)	36.7g	4.6g	
- saturated (g)	17.1g	2.1g	
Carbohydrate (g)	64g	7.9g	
- sugars (g)	24.2g	3g	
Sodium (mg)	1273mg	158mg	

## **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.



# Cook the jacket potatoes

Preheat the oven to 200°C/180°C fan-forced. Cut the potato (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 salt and pepper. Bake until crisp, 15-20 minutes.

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



# Get prepped

While the potato is cooking, roughly chop the **tomato**. Finely chop the **brown onion**. Grate the **carrot** (unpeeled). Finely chop the **garlic**.



#### Cook the mince

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



## Make it saucy

Crumble the **beef stock** (1/2 cube for 2 people / 1 cube for 4 people) into the **pork mixture** and add the **water** and **tomato paste**. Stir to combine. Reduce the heat to medium-low and simmer until slightly thickened, **4-5 minutes**. Season to taste.



## Make the salad

While the mince is simmering, combine the **balsamic vinegar** and **olive oil** (2 tsp for 2 people / 1 tbs for 4 people) in a large bowl. Season with **salt** and **pepper**. Add the **tomato**, remaining **carrot** and the **rocket leaves**. Toss to coat in the dressing.



## Serve up

Thinly slice the **spring onion**. Divide the jacket potatoes between plates and top with the pork, **shredded Cheddar cheese**, **sour cream** and spring onion. Serve with the salad.

# Enjoy!