

Cheat's Loaded Pork Jacket Potatoes

with Sour Cream & Rocket Salad

Grab your Meal Kit with this symbol



Potato



Tomato



Brown Onion



Carrot



Garlic



Pork Mince



All-American Spice Blend



Beef Stock



Tomato Paste



Rocket Leaves




Spring Onion



Shredded Cheddar Cheese



Sour Cream

 Hands-on: **35-45 mins**
 Ready in: **40-50 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 perfect for weeknights.

Pantry items

Olive Oil, 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
tomato	1	2
brown onion	1	2
carrot	1	2
garlic	2 cloves	4 cloves
pork mince	1 small packet	1 medium packet
All-American 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 medium packet	1 large packet
sour cream	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3314kJ (792Cal)	411kJ (98Cal)
Protein (g)	43.9g	5.4g
Fat, total (g)	37.2g	4.6g
- saturated (g)	17.6g	2.2g
Carbohydrate (g)	63.8g	7.9g
- sugars (g)	24g	7.9g
Sodium (mg)	1292mg	160mg

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.



Cook the jacket potatoes

Preheat the oven to **200°C/180°C fan-forced**. Cut the **potato** 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 a lined oven tray. Drizzle with **olive oil** and season with the **salt** and a pinch of **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.



Make it saucy

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



Get prepped

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



Make the salad

While the mince is simmering, combine the **balsamic vinegar** and a drizzle of **olive oil** in a large bowl. Season. Add the **tomato**, remaining **carrot** and the **rocket leaves** and toss to coat in the **dressing**.



Cook the mince

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



Serve up

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

Enjoy!