

Cheat's Loaded Pork Jacket Potatoes

with Sour Cream, Cheddar & Salad

Grab your Meal Kit
with this symbol



Potato



Tomato



Brown Onion



Garlic



Carrot



Pork Mince



All-American
Spice Blend



Vegetable Stock
Powder



Tomato Paste



Mixed Salad
Leaves



Parsley



Shredded Cheddar
Cheese



Light Sour
Cream

Prep in: **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 they go in the oven. Pile them high with some winning mince, flavour courtesy of our All-American spice blend!

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	½	1
garlic	2 cloves	4 cloves
carrot	1	2
pork mince	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
vegetable stock powder	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	¾ cup	1½ cups
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 small bag	1 medium bag
parsley	1 bag	1 bag
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)	3101kJ (741Cal)	397kJ (95Cal)
Protein (g)	42.5g	5.4g
Fat, total (g)	34.9g	4.5g
- saturated (g)	16g	2.1g
Carbohydrate (g)	59.1g	7.6g
- sugars (g)	25.5g	3.3g
Sodium (mg)	1526mg	196mg

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



Cook the jacket potatoes

Preheat oven to **200°C/180°C fan-forced**. Cut each **potato** in half and prick all over with a fork. Place, cut-side down, on a plate, then microwave on high until just softened, **10-12 minutes**. Transfer to a lined oven tray. Drizzle with **olive oil** and season with the **salt**. Bake until crisp, **15-20 minutes**.

TIP: No microwave? No worries! Bake the halved potatoes for a total of 30-35 minutes or until crisp and tender instead.

2



Get prepped

Meanwhile, roughly chop **tomato**. Finely chop **brown onion** (see ingredients) and **garlic**. Grate **carrot**.

3



Cook the topping

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

4



Make it saucy

Add **vegetable stock powder**, **tomato paste** and the **water**. Stir to combine. Reduce heat to medium-low and simmer until slightly thickened, **4-5 minutes**. Season with **salt** and **pepper**.

5



Make the salad

While the mince is simmering, combine a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Season, then add **tomato**, **mixed salad leaves** and remaining **carrot**. Toss to coat.

6



Serve up

Roughly chop **parsley** leaves. Divide cheat's jacket potatoes between plates. Top with pork, **shredded Cheddar cheese**, **light sour cream** and parsley. Serve with a helping of salad.

Enjoy!

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