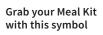


Cheat's Loaded Pork Jacket Potatoes

KID FRIENDLY















Carrot

All-American Spice Blend



Vegetable Stock Powder

Tomato Paste



Pork Mince

Mixed Salad Leaves





Garlic Paste

Shredded Cheddar Cheese



Light Sour Cream



Prep in: 35-45 mins Ready in: 40-50 mins 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 - this will reduce the overall roasting time needed! Once cooked, pile them high with some flavour-packed mince, light sour cream and shredded Cheddar cheese.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

| ingi edients | | | |
|---|-----------------------------------|-----------------------------------|--|
| | 2 People | 4 People | |
| olive oil* | refer to method | refer to method | |
| potato | 3 | 6 | |
| celery | 1 medium packet | 1 large packet | |
| carrot | 1 | 2 | |
| pork mince | 1 small packet | 1 medium packet | |
| garlic paste | 1 packet | 2 packets | |
| All-American spice blend | 1 medium sachet | 1 large sachet | |
| vegetable stock powder | 1 medium sachet | 1 large sachet | |
| tomato paste | 1 medium packet | 1 large packet | |
| water* | 3/4 cup | 1½ cups | |
| vinegar* (white wine or balsamic) | 1 tsp | 2 tsp | |
| mixed salad leaves | 1 small bag | 1 medium bag | |
| shredded Cheddar cheese | 1 medium packet | 1 large packet | |
| light sour cream beef mince** | 1 medium packet 1 small packet | 1 large packet 1 medium packet | |

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2840kJ (679Cal) | 424kJ (101Cal) |
| Protein (g) | 40g | 6g |
| Fat, total (g) | 33.6g | 5g |
| - saturated (g) | 14.2g | 2.1g |
| Carbohydrate (g) | 51.7g | 7.7g |
| - sugars (g) | 21g | 3.1g |
| Sodium (mg) | 1172mg | 175mg |
| Custom Recipe | | |

| Avg Qty | Per Serving | Per 100g | | |
|------------------|-----------------|----------------|--|--|
| Energy (kJ) | 2866kJ (685Cal) | 428kJ (102Cal) | | |
| Protein (g) | 43.5g | 6.5g | | |
| Fat, total (g) | 32.7g | 4.9g | | |
| - saturated (g) | 14.7g | 2.2g | | |
| Carbohydrate (g) | 51.7g | 7.7g | | |
| - sugars (g) | 21g | 3.1g | | |
| Sodium (mg) | 1174mg | 175mg | | |

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.

We're here to help!

Scan here if you have any questions or concerns





Cook the jacket potatoes

- Preheat oven to 200°C/180°C fan-forced.
- Cut each potato in half, then place on a lined oven tray. Drizzle with olive oil, season with salt and turn to coat.
- Arrange potatoes cut-side down. Roast until crisp and tender, 40-45 minutes.

TIP: If your oven tray is crowded, divide the potato halves between two trays.



Get prepped

- Meanwhile, finely chop celery.
- Grate carrot.

Little cooks: Older kids, help grate the carrot under adult supervision.



Cook the topping

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

Custom Recipe: If you've swapped to beef mince, cook it the same way as the pork mince. Drain oil from pan before adding the garlic paste for best results.



Make it saucy

- Add vegetable stock powder, tomato paste and the water. Stir to combine.
- Reduce heat to medium-low, then simmer, stirring occassionally, until slightly thickened,
 4-5 minutes. Remove from heat.



Make the salad

- While the pork mixture is simmering, combine a drizzle of vinegar and olive oil in a large bowl.
- Season, then add mixed salad leaves and carrot. Toss to coat.

Little cooks: Lend a hand by tossing the salad!



Serve up

- Divide cheat's jacket potatoes between plates.
- Top with pork, shredded Cheddar cheese and light sour cream.
- · Serve with salad. Enjoy!

Little cooks: Show them how and help load the potatoes up with the toppings!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate

