



Cheat's Loaded Pork Jacket Potatoes

with Sour Cream, Cheddar & Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Celery



Carrot



All-American Spice Blend



Vegetable Stock Powder



Tomato Paste



Mixed Salad Leaves



Pork Mince



Garlic Paste



Shredded Cheddar Cheese



Light Sour Cream



Beef Mince

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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

	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*	¾ 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	1 medium packet	1 large packet
beef mince**	1 small 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.



Make it saucy

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



Get prepped

- Meanwhile, finely chop **celery**.
- Grate **carrot**.

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



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!



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.



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!

Rate your recipe

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