

Easy Beef & Cheddar Jacket Potatoes with Tomato Salad & Garlic Aioli

Grab your Meal Kit with this symbol





Prep in: 15-25 mins Ready in: 40-50 mins

Give the humble potato some love with this simple but satisfying recipe that tastes like home. Whipped up in four speedy steps (with some help from a few shortcut ingredients), it's sure to become your go-to when you just want something comforting.

Olive Oil, Vinegar (White Wine or Balsamic)

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

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper \cdot Large frying pan

Ingredients

<u> </u>		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
tomato	1	2
carrot	1	2
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
beef mince	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
sweet & savoury glaze	1 medium packet	1 large packet
water*	1⁄4 cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3010kJ (719Cal)	529kJ (126Cal)
Protein (g)	39.3g	6.9g
Fat, total (g)	42.7g	7.5g
- saturated (g)	11.8g	2.1g
Carbohydrate (g)	41.6g	7.3g
- sugars (g)	20.7g	3.6g
Sodium (mg)	888mg	156mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3399kJ (812Cal)	553kJ (132Cal)
Protein (g)	46.1g	7.5g
Fat, total (g)	49.5g	8.1g
- saturated (g)	14.4g	2.3g
Carbohydrate (g)	42.5g	6.9g
- sugars (g)	21.2g	3.5g
Sodium (mg)	1320mg	215mg

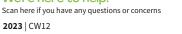
The quantities provided above are averages only.

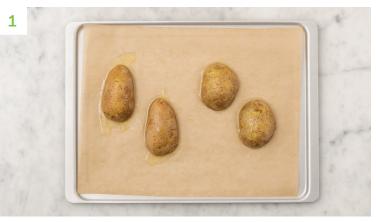
Allergens

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.

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Bake the potato

- Preheat oven to 200°C/180°C fan-forced.
- Slice each **potato** in half. Place **potato** halves, cut-side down, on a lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Bake until crisp and tender, **30-35 minutes**.



Get prepped

- Meanwhile, roughly chop tomato. Grate carrot.
- In a medium bowl, combine a drizzle of **vinegar** and **olive oil**. Season with **salt** and **pepper**, then add **tomato** and **mixed salad leaves**. Set aside.

TIP: Toss the salad just before serving to keep the leaves crisp!

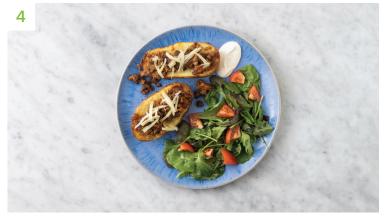


Cook the beef

- When the potato has 5 minutes remaining, heat a large frying pan over high heat with a drizzle of olive oil. Cook beef mince and carrot, breaking up mince with a spoon, until just browned, 4-5 minutes.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat! Add All-American spice blend and cook until fragrant, 1 minute.
- Reduce heat to medium. Add sweet & savoury glaze and the water. Stir to combine. Simmer until slightly thickened, 1-2 minutes. Season to taste.

TIP: For best results, drain the oil from the pan before adding the spice blend.

Custom Recipe: If you've added diced bacon, cook diced bacon with beef mince, breaking bacon up with a spoon, until golden, 5-6 minutes. Continue as above.



Serve up

- Toss tomato salad to combine.
- Divide jacket potatoes between plates. Top with beef and **shredded Cheddar cheese**.
- Serve with salad and a dollop of garlic aioli. Enjoy!

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