

Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream



Potato



Brown Onion



Spring Onion



Beef Mince



Diced Bacon



Tomato Paste



All-American
Spice Blend



Beef-Style
Stock Powder



Tomato



Cucumber



Mixed Salad
Leaves



Shredded
Cheddar Cheese



Light Sour
Cream

 Hands-on: **20-30 mins**
Ready in: **45-55 mins**

 Naturally Gluten-Free
Not suitable for coeliacs

The secret to nailing jacket potatoes is baking them to crisp perfection before loading them up with all the good stuff: juicy, American-spiced beef and bacon, a healthy helping of Cheddar and of course, a dollop of sour cream.

Pantry items

Olive Oil, Honey, 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
brown onion	½	1
spring onion	1 stem	2 stems
beef mince	1 small packet	1 medium packet
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	½ packet	1 packet
All-American spice blend	¾ sachet	1 ½ sachets
beef-style stock powder	½ medium sachet	1 medium sachet
water*	½ cup	¾ cup
tomato	1	2
cucumber	1	2
honey*	drizzle	drizzle
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag (30g)	1 medium bag (60g)
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)	3200kJ (764Cal)	402kJ (96Cal)
Protein (g)	53.5g	6.7g
Fat, total (g)	33.4g	4.2g
- saturated (g)	17.1g	2.1g
Carbohydrate (g)	56.7g	7.1g
- sugars (g)	18.3g	2.3g
Sodium (mg)	1472mg	185mg

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 **220°C/180°C fan-forced**. Cut the **potato** in half and place cut-side down on a lined oven tray. Drizzle with **olive oil** and season with the **salt**. Bake until crisp and tender, **40-45 minutes**.



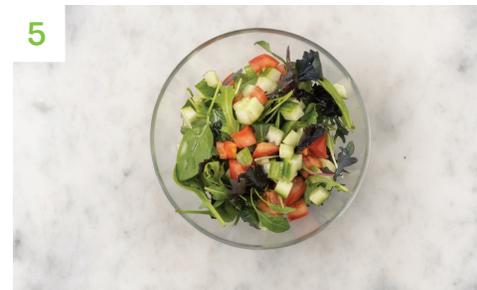
Add some flavour

Add the **beef-style stock powder** (see ingredients) and the **water**. Reduce the heat to medium-low and simmer until slightly thickened, **5 minutes**. Season with **salt** and **pepper**.



Get prepped

While the potato is cooking, finely chop the **brown onion** (see ingredients). Thinly slice the **spring onion**.



Make the salad

While the mince is simmering, roughly chop the **tomato** and **cucumber**. In a large bowl, combine the **honey**, **balsamic vinegar** and a drizzle of **olive oil**. Season to taste. Add the **tomato**, **cucumber** and **mixed salad leaves**. Toss to coat in the **dressing**.



Cook the mince

When the potato has **15 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan over a high heat. Cook the **onion**, stirring, until softened, **3-4 minutes**. Cook the **beef mince** and **diced bacon**, breaking up with a spoon, until cooked through, **5-6 minutes**. Add the **tomato paste** and **All-American spice blend** (see ingredients) and cook until fragrant, **1 minute**.



Serve up

Divide the jacket potatoes between plates and top with mince, **shredded Cheddar cheese** and a dollop of **light sour cream**. Sprinkle with the spring onion and serve with the salad.

Enjoy!

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