

# 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](https://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**.



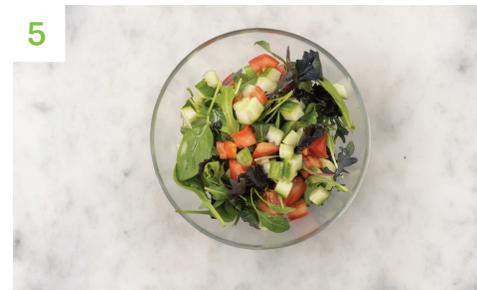
## Add some flavour

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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