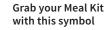


# Loaded Beef & Bacon Jacket Potatoes

with Cheddar & Sour Cream

HALL OF FAME

KID FRIENDLY









Potato



**Brown Onion** 



**Spring Onion** 



Beef Mince



Diced Bacon



Tomato Paste



All-American



Spice Blend



Mixed Salad



Leaves



Light Sour Cream





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, Brown Sugar, Honey, Vinegar (White Wine or Balsamic)

## 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

ingi edients				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	3	6		
brown onion	1/2	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	1 packet	1 packet		
All-American spice blend	1 medium sachet	1 large sachet		
brown sugar*	½ tsp	1 tsp		
water*	⅓ cup	⅔ cup		
tomato	1	2		
honey*	drizzle	drizzle		
vinegar* (white wine or balsamic)	drizzle	drizzle		
mixed salad leaves	1 medium bag	1 large bag		
shredded Cheddar cheese	1 medium packet	1 large packet		
light sour cream	1 medium packet	1 large packet		
diced bacon**	1 packet (90g)	1 packet (180g)		
	and the second second			

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3142kJ (751Cal)	418kJ (100Cal)
Protein (g)	51.1g	6.8g
Fat, total (g)	33.5g	4.5g
- saturated (g)	16.5g	2.2g
Carbohydrate (g)	58.6g	7.8g
- sugars (g)	28.5g	3.8g
Sodium (mg)	1066mg	142mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3532kJ (844Cal)	443kJ (106Cal)
Protein (g)	57.8g	7.2g
Fat, total (g)	40.4g	5.1g
- saturated (g)	19g	2.4g
Carbohydrate (g)	59.5g	7.5g
- sugars (g)	29g	3.6g
Sodium (mg)	1498mg	188mg

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

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# Cook the jacket potatoes

- Preheat oven to 200°C/180°C fan-forced. Cut potato in half. Place potato halves on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Arrange cut-side down and roast until crisp and tender, **40-45 minutes**.



# Get prepped

- Meanwhile, finely chop brown onion (see ingredients).
- Thinly slice **spring onion**.



### Cook the mince

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

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

**Custom Recipe:** If you've doubled your diced bacon, add bacon to the pan before adding beef mince and cook, 2-3 minutes. Add beef mince and continue as above.



## Finish the mince

 Add the water. Reduce the heat to medium-low and simmer until slightly thickened, 5 minutes.
 Season with salt and pepper.



# Make the salad

- Meanwhile, roughly chop tomato.
- In a large bowl, combine the honey, and a drizzle of vinegar and olive oil. Season to taste. Add tomato and mixed salad leaves. Toss to coat.



# Serve up

- Divide jacket potatoes between plates.
- Top with mince, shredded Cheddar cheese and light sour cream.
- Sprinkle with spring onion and serve with salad. Enjoy!



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