

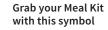
Plant-Based Mexican 'Beef' Jacket Potatoes

with Charred Corn Salad & 'Aioli'

ALTERNATIVE PROTEIN

CLIMATE SUPERSTAR

AIR FRYER FRIENDLY













Brown Onion





Carrot

Tomato Paste

Cucumber



Mexican Fiesta Spice Blend



Mixed Salad



Slow Braised Meat

Leaves





Plant-Based Aioli

Prep in: 20-30 mins Ready in: 45-55 mins



Pantry items

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
corn	1 cob	2 cobs
brown onion	1	2
garlic	2 cloves	4 cloves
plant-based slow braised meat	1 packet	2 packets
cucumber	1	2
carrot	1	2
plant-based butter*	20g	40g
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
water*	⅓ cup	⅔ cup
mixed salad leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
plant-based aioli	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

00g
96Cal)
g
g
g
g
g
ng

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.



Bake the potatoes

- See 'air fryer tips' (below). Preheat the oven to 200°C/180°C fan-forced. Cut each potato in half, then transfer, cut-side down, to a lined oven tray.
- Drizzle with olive oil and season with salt and pepper. Bake until crisp and tender, 40-45 minutes.



Get prepped

 While the potatoes are baking, slice the kernels off the corn cob. Thinly slice brown onion.
Finely chop garlic. Roughly chop plant-based slow braised meat. Thinly slice cucumber into rounds. Grate carrot.



Char the corn

 Heat a large frying pan over a high heat. Cook corn kernels until lightly browned, 4-5 minutes.
Transfer to a large bowl.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Cook the plant-based beef

- SPICY! This is a mild spice blend, but use less if you're sensitive to heat. When the potatoes have 10 minutes remaining, return the frying pan to medium-high heat with a drizzle of olive oil.
- Cook onion and plant-based slow braised meat, tossing, until slightly softened,
 4-5 minutes.
- Add garlic, plant-based butter, Mexican Fiesta spice blend and tomato paste and cook until fragrant and slightly thickened, 1-2 minutes.
 Remove from the heat, then add the water and stir until combined. Season to taste.



Toss the salad

 To the bowl with the corn, add mixed salad leaves, cucumber, carrot and a drizzle of white wine vinegar and olive oil. Season with salt and pepper. Toss to combine.



Serve up

- Divide the jacket potatoes between plates. Top with the Mexican plant-based beef.
- Serve with the charred corn salad and plant-based aioli. Enjoy!



- 1. Set your air fryer to 200°C. Prep and season potato as above.
- 2. Place potatoes evenly into air fryer basket, cut-side down, and cook until golden and tender for 20-25 minutes.

Rate your recipe

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