



Bacon & Baked Bean Jacket Potatoes

with Garden Salad & Sour Cream

Grab your Meal Kit
with this symbol



Potato



Bacon



Brown Onion



Capsicum



Garlic



Coriander



Zucchini



Carrot



Cannellini Beans



All-American Spice Blend



Tomato Paste



BBQ Sauce



Passata



Shredded Cheddar Cheese



Mixed Salad Leaves



Sour Cream

Pantry items

Olive Oil, Butter, Balsamic Vinegar

Hands-on: 25-35 mins
 Ready in: 45-55 mins
 Naturally gluten-free
Not suitable for Coeliacs

What's rich, saucy, cheesy and downright delicious? These flavour-packed baked beans, that's what! Add some roasted potatoes with crispy edges and a fresh green salad for a hearty dinner that the whole family will love.

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 · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
bacon	1 packet	2 packets
brown onion	½	1
capsicum	1	2
garlic	2 cloves	4 cloves
coriander	1 bag	1 bag
zucchini	1	2
carrot	1	2
cannellini beans	½ tin	1 tin
All-American spice blend	½ sachet	1 sachet
tomato paste	½ sachet	1 sachet
BBQ sauce	½ tub (20g)	1 tub (40g)
passata	1 box (200g)	2 boxes (400g)
water*	1 tbs	2 tbs
butter*	20g	40g
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
balsamic vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
sour cream	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3309kJ (790Cal)	359kJ (85Cal)
Protein (g)	31.3g	3.4g
Fat, total (g)	42g	4.6g
- saturated (g)	21.5g	2.3g
Carbohydrate (g)	64.3g	7g
- sugars (g)	30.2g	3.3g
Sodium (mg)	1453mg	158mg

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.



1. Cook the jacket potatoes

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potatoes** (unpeeled) in half and prick all over with a fork. Place cut-side down on a plate and microwave on high until just softened, **10-12 minutes**. Transfer to an oven tray lined with baking paper. **Drizzle** with **olive oil** and season generously with **salt** and **pepper**. Bake on the top rack until crisp, **15-20 minutes**.

TIP: If you don't have a microwave, bake until potatoes are crisp and tender, **30-35 minutes**.



4. Finish the beans

Add the **cannellini beans** and **All-American spice blend** (see ingredients list) to the frying pan and cook until fragrant, **1 minute**. Add the **tomato paste** (see ingredients list) and **BBQ sauce** (see ingredients list) and stir to combine. Add the **passata**, **water** and **butter** and cook, stirring, until well combined, **2-3 minutes**. Season to taste with **salt** and **pepper**. Transfer the **bean mixture** to a large baking dish, sprinkle with the **shredded Cheddar cheese** and bake until thickened and the **cheese** is melted, **8-10 minutes**.

2. Get prepped

While the **potatoes** are in the microwave, cut the **bacon** into 1cm pieces. Finely chop the **brown onion** and **capsicum**. Finely chop the **garlic** (or use a garlic press). Roughly chop the **coriander**. Grate the **zucchini**. Grate the **carrot** (unpeeled). Drain and rinse the **cannellini beans** (see ingredients list).



5. Make the salad

While the **beans** are in the oven, combine the **balsamic vinegar** and a **drizzle of olive oil** in a large bowl. Just before serving, add the remaining **carrot** and the **mixed salad leaves** and toss to coat. Season to taste with **salt** and **pepper**.



6. Serve up

Divide the jacket potatoes between plates and spoon over the bacon baked beans. Top with **sour cream** and garnish with the **coriander**. Serve with the garden salad.

Enjoy!