



Cheat's Loaded Pork Jacket Potatoes

with Sour Cream & Chives

Grab your Meal Kit with this symbol



Potato



Tomato



Brown Onion



Carrot



Spring Onion



Garlic



Pork Mince



All-American Spice Blend



Beef Stock



Tomato Paste



Rocket Leaves



Shredded Cheddar Cheese



Sour Cream

Hands-on: **25-35 mins**
Ready in: **30-40 mins**

Naturally gluten-free
Not suitable for Coeliacs

Here's how to cut the long baking time for taters in their jackets: halve them, then zap in the microwave before putting them in the oven. Pile them high with our winner mince flavour hack for a classic feast that's fast enough for weeknights.

Pantry items

Olive Oil, 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
tomato	1	2
brown onion	1	2
carrot	1	2
spring onion	1 bunch	1 bunch
garlic	2 cloves	4 cloves
pork mince	1 small packet	1 medium packet
All-American spice blend	1 sachet	2 sachets
beef stock	½ cube	1 cube
water*	¾ cup	1 ½ cups
tomato paste	1 sachet	2 sachets
balsamic vinegar*	1 tsp	2 tsp
rocket leaves	1 bag (30g)	1 bag (60g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sour cream	1 packet (100g)	1 packet (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3483kJ (832Cal)	432kJ (103Cal)
Protein (g)	43.1g	5.3g
Fat, total (g)	42.2g	5.2g
- saturated (g)	19.2g	2.4g
Carbohydrate (g)	64g	7.9g
- sugars (g)	24.2g	3g
Sodium (mg)	1274mg	158mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.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 **200°C/180°C fan-forced**. Cut the **potato** (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 with the **salt** and a **pinch** of **pepper**. Bake on the top oven rack until crisp, **15-20 minutes**.

TIP: If you don't have a microwave, bake the halved potatoes for a total of **30-35 minutes** or until crisp and tender.



4. Make it saucy

Crumble the **beef stock** (**1/2 cube for 2 people / 1 cube for 4 people**) into the **pork mixture**, then add the **water** and **tomato paste**. Stir to combine. Reduce the heat to medium-low and simmer until slightly thickened, **4-5 minutes**. Season to taste.



2. Get prepped

While the potato is cooking, roughly chop the **tomato**. Finely chop the **brown onion**. Grate the **carrot** (unpeeled). Thinly slice the **spring onion**. Finely chop the **garlic** (or use a garlic press).



5. Make the salad

While the mince is simmering, combine the **balsamic vinegar**, **olive oil** (**2 tsp for 2 people / 1 tbs for 4 people**) and a **pinch** of **salt** and **pepper** in a large bowl. Add the **tomato**, **remaining carrot** and the **rocket leaves**. Toss to coat in the dressing.



3. Cook the mince

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **brown onion** and **1/2** the **grated carrot** and cook, stirring, until softened, **3-4 minutes**. Add the **pork mince** and cook, breaking up with a spoon, until browned and cooked through, **5-6 minutes**. Add the **garlic** and **All-American spice blend** and cook until fragrant, **1 minute**.



6. Serve up

Divide the jacket potatoes between plates and top with the pork, **shredded Cheddar cheese**, **sour cream** and spring onion. Serve with the salad.

Enjoy!