

Easy Beef & Cheddar Jacket Potatoes

with Apple Salad & Garlic Aioli



Potato



Brown Onion



Apple



Carrot



Mixed Salad Leaves



Beef Mince



Garlic Paste



Sticky Meat Glaze



Vegetable Stock Powder



Shredded Cheddar Cheese



Garlic Aioli

 Hands-on: **15-25 mins**
Ready in: **40-50 mins**

 Naturally Gluten-Free
Not suitable for coeliacs

Give the humble potato some love with this simple but satisfying recipe that tastes like home. Whipped up in four speedy steps (with some help from a few shortcut ingredients), it's sure to become your go-to when you just want something comforting.

*Unfortunately, this week's cucumber was in short supply, so we've replaced it with apple.
Don't worry, the recipe will be just as delicious!*

Pantry items

Olive Oil, White Wine 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	2	4
brown onion	1	2
apple	1	2
carrot	1	2
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
beef mince	1 small packet	1 medium packet
garlic paste	1 packet	2 packets
sticky meat glaze	1 medium packet	1 large packet
water*	¼ cup	½ cup
vegetable stock powder	1 medium sachet	1 large sachet
shredded Cheddar cheese	1 medium packet	1 large packet
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3306kJ (790Cal)	473kJ (113Cal)
Protein (g)	42.6g	6.1g
Fat, total (g)	44.9g	6.4g
- saturated (g)	12.9g	1.8g
Carbohydrate (g)	48g	6.9g
- sugars (g)	20.9g	6.9g
Sodium (mg)	1124mg	161mg

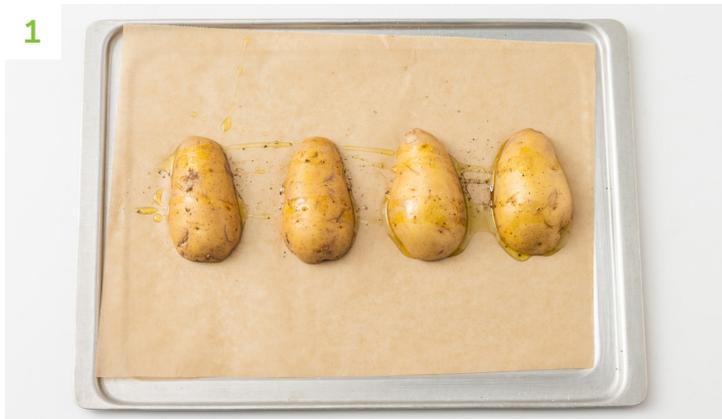
The quantities provided above are averages only.

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.

1



Bake the potatoes

- Preheat oven to **200°C/180°C fan-forced**.
- Cut each **potato** in half. Place, cut-side down, on a lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Bake until crisp and tender, **30-35 minutes**.

3



Cook the beef

- When potatoes have **5 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan over high heat.
- Cook **beef mince** and **onion**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Reduce heat to medium. Add **garlic paste** and cook until fragrant, **1-2 minutes**.
- Add **sticky meat glaze**, the **water** and **vegetable stock powder**. Stir to combine. Simmer until slightly thickened, **1-2 minutes**.

2



Get prepped

- Meanwhile, roughly chop **brown onion**. Thinly slice **apple** into wedges. Grate **carrot**.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Top with **carrot**, **apple** and **mixed salad leaves**. Set aside.

4



Serve up

- Toss apple salad, then season to taste.
- Divide jacket potatoes between plates. Top with beef and **shredded Cheddar cheese**.
- Serve with salad and **garlic aioli**.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

