

Easy Beef & Cheddar Jacket Potatoes

with Tomato Salad & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Onion



Tomato



Carrot



Mixed Leaves



Beef Mince



All-American Spice Blend



Sticky Meat Glaze



Shredded Cheddar Cheese



Garlic Aioli

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **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.

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
onion	1	2
tomato	1	2
carrot	1	2
white wine vinegar*	drizzle	drizzle
mixed leaves	1 small bag	1 medium bag
beef mince	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
sticky meat glaze	1 medium packet	1 large packet
water*	¼ cup	½ cup
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)	3245kJ (775Cal)	487kJ (116Cal)
Protein (g)	41.7g	6.3g
Fat, total (g)	44.6g	6.7g
- saturated (g)	13.6g	2g
Carbohydrate (g)	48.4g	7.3g
- sugars (g)	26.3g	3.9g
Sodium (mg)	1356mg	203mg

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 potato

- Preheat oven to **200°C/180°C fan-forced**.
- Slice 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 the potato has **5 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Cook **beef mince** and **onion**, breaking mince up with a spoon, until just browned, **4-5 minutes**. Add **All-American spice blend**. Cook until fragrant, **1 minute**.
- Reduce heat to medium. Add **sticky meat glaze** and the **water**. Stir to combine. Simmer until slightly thickened, **1-2 minutes**. Season to taste.

TIP: For best results, drain the oil from the pan before adding the glaze and the water.

2



Get prepped

- Meanwhile, finely chop **onion**. Set aside.
- Roughly chop **tomato**. Grate the **carrot**.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**, then add **tomato**, **carrot** and **mixed leaves**.

TIP: Toss the salad just before serving to keep the leaves crisp!

4



Serve up

- Toss tomato salad to combine.
- Divide jacket potatoes between plates. Top with beef and **shredded Cheddar cheese**.
- Serve with salad and **garlic aioli**.

Enjoy!

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