



Loaded Tex-Mex Beef Jacket Potatoes

with Sour Cream & Sweetcorn Salad

Grab your Meal Kit with this symbol 



Potato



Sweetcorn



Brown Onion



Carrot



Tomato



Beef Mince



Tex-Mex Spice Blend



Beef Stock



Tomato Paste



Mixed Salad Leaves



Shredded Cheddar Cheese



Sour Cream

 Hands-on: 30 mins
Ready in: 45 mins

Thought jacket potatoes were out of the running for weeknights? Not at all! You can cut the long baking time by halving them, then zapping in the microwave before they go in the oven. Here, we're loading them with spiced beef, sour cream and Cheddar.

Pantry items

Olive Oil, Balsamic Vinegar, Honey

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

	4 People
olive oil*	refer to method
potato	8
salt*	½ tsp
sweetcorn	1 tin
brown onion	1
carrot	1
tomato	1
beef mince	1 packet
Tex-Mex spice blend	1½ sachets
beef stock	1 cube
warm water*	¾ cup
tomato paste	1 tin
balsamic vinegar*	2 tsp
honey*	½ tsp
mixed salad leaves	1 bag (120g)
shredded Cheddar cheese	1 packet (100g)
sour cream	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3090kJ (738Cal)	395kJ (94Cal)
Protein (g)	47.1g	6.0g
Fat, total (g)	28.1g	3.6g
- saturated (g)	15.3g	2.0g
Carbohydrate (g)	67.6g	8.7g
- sugars (g)	16.2g	2.1g
Sodium (g)	1250mg	160mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Cook the jacket potatoes

Preheat the oven to **200°C/180°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 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 potatoes in the oven for a total of **30-35 minutes** or until crisp and tender.



2. Get prepped

While the potatoes are cooking, drain the **sweetcorn**. Heat a large frying pan over a high heat. Add the **sweetcorn** and cook, tossing occasionally, until lightly charred, **4-5 minutes**. Transfer to a large bowl. While the sweetcorn is cooking, finely chop the **brown onion**. Grate the **carrot** (unpeeled). Roughly chop the **tomato**.

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



3. Cook the mince

SPICY! This is a mild spice blend, but if you or the kids are extra sensitive to heat, feel free to add less. Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **onion** and cook, stirring, until softened, **3-4 minutes**. Add the **beef mince** and **carrot** and cook, breaking up with a spoon, until cooked through, **5-6 minutes**. Add **1 1/2 sachets of Tex-Mex spice blend** and cook until fragrant, **1 minute**.



4. Make it saucy

Add **1 crumbled beef stock cube**, the **warm water** and **tomato paste** to the mince mixture. Reduce the heat to medium-low and simmer until slightly thickened, **5 minutes**. Season to taste with **salt** and **pepper**.



5. Make the salad

While the mince is simmering, add the **balsamic vinegar**, **honey**, **1 tbs of olive oil** and a **pinch of salt** and **pepper** to the bowl with the charred **corn**. Add the **tomato** and **mixed salad leaves** and toss to coat.

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



6. Serve up

Divide the jacket potatoes between plates and top with the mince mixture, **shredded Cheddar cheese** and a dollop of **sour cream**. Serve with the sweetcorn salad.

Enjoy!