



# Loaded Beef, Pork & Chorizo Jacket Potatoes

with Cheddar Cheese & Tomato Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Tomato



Sweetcorn



Mild Chorizo



Beef & Pork Mince



Tomato Paste



Garlic & Herb Seasoning



Mixed Salad Leaves



Shredded Cheddar Cheese



Beef & Pork Mince

Prep in: 15-25 mins  
Ready in: 45-55 mins

Get a load of this: crisp and golden jacket potatoes, topped with a moreish beef and pork mince and chorizo topping - which comes together in the pan with a good glug of tomato paste and our trusty garlic and herb seasoning. Serve with a simple salad to balance out the richness, and top it all off with mandatory shredded Cheddar for the perfect finishing touch.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Honey, Balsamic Vinegar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
tomato	1	2
sweetcorn	1 tin	1 tin
mild chorizo	½ packet	1 packet
<b>honey*</b>	1 tsp	2 tsp
<b>balsamic vinegar*</b>	drizzle	drizzle
beef & pork mince	1 packet	1 packet
tomato paste	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
<b>water*</b>	½ cup	1 cup
mixed salad leaves	1 small bag	1 medium bag
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
beef & pork mince**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3243kJ (775Cal)	570kJ (136Cal)
Protein (g)	48.4g	8.5g
Fat, total (g)	40.9g	7.2g
- saturated (g)	17.2g	3g
Carbohydrate (g)	51.5g	9.1g
- sugars (g)	23.4g	4.1g
Sodium (mg)	1409mg	248mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4405kJ (1053Cal)	635kJ (152Cal)
Protein (g)	75.2g	10.8g
Fat, total (g)	60g	8.6g
- saturated (g)	24.7g	3.6g
Carbohydrate (g)	51.5g	7.4g
- sugars (g)	23.4g	3.4g
Sodium (mg)	1467mg	211mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2023 | CW24



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## Bake the jacket potatoes

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into halves. Place each **potato**, cut-side down, on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Bake until crisp and tender, **40-45 minutes**.

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## Cook the chorizo topping

- When the potatoes have **15 minutes** remaining, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **beef & pork mince** and **chorizo**, breaking up mince with a spoon, until cooked through, **5-6 minutes**. Add **sweetcorn** and cook until browned, **2-3 minutes**.
- Add **tomato paste** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add the **water**, then reduce heat to medium-low and simmer until slightly thickened, **5 minutes**. Season to taste. Set aside.

**TIP:** For best results, drain the oil from the pan before adding the tomato paste.

**Custom Recipe:** If you've doubled your beef & pork mince, cook in batches for the best result. Return all mince to the pan and continue with step.

2



## Get prepped

- Meanwhile, roughly chop **tomato**. Drain the **sweetcorn**. Finely chop **mild chorizo** (see ingredients).
- In large bowl, combine the **honey** with a drizzle of **balsamic vinegar** and **olive oil**. Season to taste. Set aside.

**Little cooks:** Lend a hand by combining the ingredients for the dressing!

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## Serve up

- To the bowl with dressing, add tomato and **mixed salad leaves**. Toss to coat.
- Divide jacket potatoes and garden salad between plates.
- Load potatoes up with beef, pork and chorizo topping.
- Sprinkle with **shredded Cheddar cheese** to serve. Enjoy!

**Little cooks:** Show them how it's done and help load the potatoes up with the toppings! Be careful, the mince and chorizo mixture is hot!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)