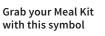


# Loaded Beef & Chorizo Jacket Potatoes

with Cheddar Cheese & Avocado Salad

KID FRIENDLY

BESTSELLER





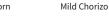






Sweetcorn









Tomato Paste



Garlic & Herb



Spinach & Rocket

Seasoning

Shredded Cheddar Cheese





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 mince and chorizo topping - which comes together in the pan with a good glug of tomato paste and our trusty Aussie spice blend. Serve with a simple salad to balance out the richness, and top it all off with mandatory shredded Cheddar.

**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

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
avocado	1	1		
sweetcorn	1 tin	1 tin		
mild chorizo	1/2	1		
honey*	1 tsp	2 tsp		
balsamic vinegar*	drizzle	drizzle		
beef mince	1 small packet	2 small packets OR 1 large packet		
tomato paste	½ packet	1 packet		
garlic & herb seasoning	1 medium sachet	1 large sachet		
water*	½ cup	1 cup		
spinach & rocket mix	1 small bag	1 medium bag		
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)		
beef mince**	1 small packet	2 small packets OR 1 large packet		

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3789kJ (906Cal)	654kJ (156Cal)
Protein (g)	51g	8.8g
Fat, total (g)	53.2g	9.2g
- saturated (g)	19.6g	3.4g
Carbohydrate (g)	50.1g	8.7g
- sugars (g)	22.2g	3.8g
Sodium (mg)	1390mg	240mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4985kJ (1191Cal)	708kJ (169Cal)
Protein (g)	79.6g	11.3g
Fat, total (g)	70.9g	10.1g
- saturated (g)	27.5g	3.9g
Carbohydrate (g)	50.1g	7.1g
- sugars (g)	22.2g	3.2g
Sodium (mg)	1427mg	203mg

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 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





- Preheat oven to 220°C/200°C fan-forced.
- Slice **potato** into halves. Place **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.



# 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 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 (see ingredients) 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 mince, cook in batches for the best result. Return all beef to the pan and continue with step.



## Get prepped

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop. Drain the **sweetcorn**. Finely chop **mild chorizo** (see ingredients).
- In a 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!



## Serve up

- To the bowl with dressing, add avocado and **spinach & rocket mix**. Toss to combine.
- Divide jacket potatoes and avocado salad between plates.
- · Load potatoes up with beef 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!



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