



Loaded Beef & Chorizo Jacket Potatoes

with Cheddar Cheese & Avocado Salad

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Potato



Avocado



Sweetcorn



Mild Chorizo



Beef Mince



Tomato Paste



Garlic & Herb Seasoning



Spinach & Rocket Mix



Shredded Cheddar Cheese



Beef 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 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.

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
olive oil*	refer to method	refer to method
potato	2	4
avocado	1	1
sweetcorn	1 tin	1 tin
mild chorizo	½	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

*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

2023 | CW40



1



Bake the jacket potatoes

- 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**.

3



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.

2



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!

4



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!

Rate your recipe

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