

# Loaded Beef & Chorizo Jacket Potatoes

with Cheddar Cheese & Avocado Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Avocado



Corn



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 and our trusty garlic & herb seasoning. 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
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
avocado	1 (small)	1 (large)
corn	1 cob	2 cobs
mild chorizo	½ packet	1 packet
<b>honey*</b>	1 tsp	2 tsp
<b>balsamic vinegar*</b>	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
<b>water*</b>	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)	3778kJ (903Cal)	653kJ (156Cal)
Protein (g)	51g	8.8g
Fat, total (g)	53.1g	9.2g
- saturated (g)	19.6g	3.4g
Carbohydrate (g)	50.4g	8.7g
- sugars (g)	27.2g	4.7g
Sodium (mg)	1405mg	243mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4974kJ (1189Cal)	707kJ (169Cal)
Protein (g)	79.6g	11.3g
Fat, total (g)	70.9g	10.1g
- saturated (g)	27.5g	3.9g
Carbohydrate (g)	50.4g	7.2g
- sugars (g)	27.2g	3.9g
Sodium (mg)	1457mg	207mg

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

2024 | CW05



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## Bake the jacket potatoes

- Preheat oven to **220°C/200°C fan-forced**.
- Slice **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 **potatoes** 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 (no need for oil!). Cook **beef mince** and **chorizo**, breaking up mince with a spoon, until cooked through, **5-6 minutes**. Add **corn** and cook until browned, **2-3 minutes**.
- Add **tomato paste** (see ingredients) and **garlic & herb seasoning**, then 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 pan after cooking the beef and chorizo.

**Custom Recipe:** If you've doubled your beef mince, cook in batches for the best result. Return all beef and chorizo to the pan before adding the tomato paste and seasoning.

2



## Get prepped

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop. Slice kernels off **corn cob**. 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!

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## Serve up

- Add avocado and **spinach & rocket leaves** to the dressing. 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

Did we make your tastebuds happy?

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