



# Loaded Baked Potato with Ballymaloe Relish

with beef mince and bell pepper

Family 40 – 45 mins • Spicy

5



Beef Mince



Potatoes



Grated Cheese



Passata



Mexican Style Spice Mix



Bell Pepper



Scallion



Ballymaloe Tomato Relish



Stock



Chipotle Paste



Creme Fraiche

Pantry Items: Salt, Pepper, Oil, Water, Sugar



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, pan with lid

## Ingredients

	2P	4P
Beef Mince	240 g	480 g
Potatoes	600 g	1200 g
Grated Cheese	50 g	100 g
Passata	1 pack	2 packs
Mexican Style Spice Mix	2 sachets	4 sachets
Bell Pepper	1 unit	2 units
Scallion	2 units	4 units
Ballymaloe Tomato Relish	1 pot	2 pots
Stock	1 sachet	2 sachets
Chipotle Paste	1 sachet	2 sachets
Creme Fraiche	65 g	110 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	723 g	100 g
Energy (kJ/kcal)	3560.6 kJ/ 851 kcal	492.5 kJ/ 117.7 kcal
Fat (g)	37.4 g	5.2 g
Sat. Fat (g)	19.9 g	2.8 g
Carbohydrate (g)	87.3 g	12.1 g
Sugars (g)	27.7 g	3.8 g
Protein (g)	40.3 g	5.6 g
Salt (g)	4.3 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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### Roast the potatoes

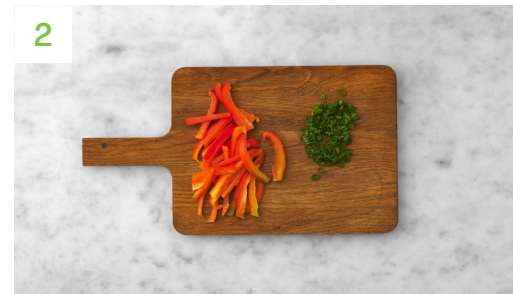
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Halve the **potatoes** lengthways (no need to peel).
- Pop the halves onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 30-40 mins. Turn the tray halfway through.

**TIP:** Use two baking trays if necessary.



### Simmer the Sauce

- Add the **stock**, **passata** and ½ tsp **sugar** (double for 4p).
- Simmer for 2-3 mins and then stir through the **chipotle paste**.
- Season to taste with **salt** and **pepper**. Loosen the sauce with a splash of **water** if you feel it's too thick.
- Set aside and cover to keep warm.



### Prep the Veg

- Meanwhile, halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Trim and thinly slice the **scallion**.



### Load the Potatoes

- Once **potatoes** are roasted, place them cut-side up.
- Spoon over the chipotle **beef** carefully and then top with the **cheese**.
- Bake on the top shelf of the oven until the **cheese** has melted, 4-5 mins.



### Brown the Mince

- Place a pan over medium-high heat (no oil).
- Once the pan is hot, fry the **beef mince** until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Use a spoon to break up the **mince** as it cooks. Season with **salt** and **pepper**.
- If required, add a drizzle of **oil** to the **beef** in the pan.
- Then add the **bell pepper** and **Mexican spice**. Fry for 4-5 mins.



### Finish and Serve

- Divide the baked **potatoes** between plates.
- Serve with a dollop of **Ballymaloe relish** and **creme fraiche**.
- Scatter over the **scallion**.

**Enjoy!**