



# Loaded Baked Potato and Chipotle Beef

with tomato relish and bell pepper

40 – 45 mins • Spicy

5



Irish 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.

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

## Cooking tools you will need

Baking sheet with baking paper, pan with lid

## Ingredients

	2P	4P
Irish 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
Crema Fraiche	65 g	110 g

## Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	492.5 kJ/ 117.7 kcal
Fat (g)	5.2 g
Sat. Fat (g)	2.8 g
Carbohydrate (g)	12.1 g
Sugars (g)	3.8 g
Protein (g)	5.6 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.

## Allergens

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

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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** (per 2P).
- 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 **bell 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 **crema fraiche**.
- Scatter over the **scallion**.

**Enjoy!**