



# Ultimate Loaded Beef and Chorizo Chilli Jacky P with Cheese, Soured Cream, Guacamole and Tomato Salsa

35

Ultimate 40-45 Minutes • Mild Spice • 2 of your 5 a day



- Baking Potato
- Chorizo
- Beef Mince
- Garlic Clove
- Tomato Passata
- Chipotle Paste
- Beef Stock Paste
- Lime
- Avocado
- Medium Tomato
- Mature Cheddar Cheese
- Soured Cream

**Pantry Items**  
Oil, Salt, Pepper, Sugar, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, frying pan, garlic press, bowl and fine grater.

## Ingredients

Ingredients	2P	3P	4P
Baking Potato	2	3	4
Chorizo**	60g	90g	120g
Beef Mince**	240g	360g	480g
Garlic Clove**	2	3	4
Tomato Passata	1 carton	1½ cartons	2 cartons
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Beef Stock Paste	10g	15g	20g
Lime**	1	1	1
Avocado	1	1½	2
Medium Tomato	2	3	4
Mature Cheddar Cheese** 7)	60g	80g	120g
Soured Cream** 7)	75g	150g	150g

Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4280 /1023	520 /124
Fat (g)	61.3	7.5
Sat. Fat (g)	25.8	3.1
Carbohydrate (g)	66.7	8.1
Sugars (g)	12.8	1.6
Protein (g)	52.6	6.4
Salt (g)	3.88	0.47

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

### 7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Bake the Potatoes

Preheat your oven to 240°C/220°C fan/gas mark 9.

Halve the **potatoes** lengthways and pop them onto a baking tray. Drizzle with **oil** and season with **salt** and **pepper**. Rub the **oil** over the **potatoes**, then lay them, cut-side down, on the baking tray.

When the oven is hot, roast on the top shelf until tender and a knife slips in easily, 30-40 mins.

Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **chorizo** and stir-fry for 1-2 mins.



## Make the Guac

Meanwhile, cut the **lime** into wedges.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out into a bowl.

Add a squeeze of **lime juice** and a pinch of **salt** and **pepper**. Mash the **avocado** with a fork and mix well.

Taste and add more **salt**, **pepper** and **lime juice** if needed, then set your **guacamole** aside.



## Bring on the Beef

Add the **beef mince** to the **chorizo** and continue to cook until browned, 5-6 mins. Use a spoon to break the **mince** up as it cooks, then drain and discard any excess fat.

Season with **salt** and **pepper**. **IMPORTANT:** *Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.*

Meanwhile, peel and grate the **garlic** (or use a garlic press).



## Time to Salsa

Cut the **tomatoes** into 1cm chunks and pop into another bowl.

Drizzle over a little **olive oil**, squeeze in some **lime juice** and season with **salt** and **pepper**. Set the **salsa** aside.

Grate the **cheese**.

Once the **chilli** has thickened and the **mince** is cooked, season with **salt** and **pepper** and squeeze in a little **lime juice**. Taste and season again if needed.



## Build your Chilli

Add the **garlic** and stir-fry for 1 min more, then stir in the **passata**, **chipotle paste**, **beef stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts).

Bring to the boil, then reduce the heat and simmer, stirring occasionally, until the **sauce** has thickened, 8-10 mins.



## Load up and Serve

When everything's ready, transfer the **baked potatoes** to your serving plates, cut-side up.

Spoon your **beef and chorizo chilli** on top (reheat first if needed), then scatter over the **cheese**.

Top with a **dollop** of **soured cream** and **guacamole**, then spoon over the **tomato salsa** to finish.

Serve your **ultimate loaded jacky p** with any remaining **lime wedges** alongside for squeezing over.

## Enjoy!