




Product Spotlight: Potatoes


When you bake potatoes, something almost magical happens – starch in the potatoes absorbs moisture which turns to steam and expands. This breaks apart starch granules, resulting in a perfectly tender, fluffy baked potato, all without adding a single drop of extra water!



4 Bacon and Bean Cheesy Potatoes

Cheesy baked potatoes are a sure hit – especially these ones, made with protein-packed baked beans, corn and savoury bacon. Did anyone say ‘seconds, please’?

 30 minutes

 2 servings

 Pork

28 September 2020

Use up your veggies

Got spare veggies in the back of your fridge, crying to be used? You can chop or grate them and add to the beans in step 3 or to the salad in step 4! Think celery, carrots, broccoli or cherry tomatoes.

FROM YOUR BOX

MEDIUM POTATOES	3
RED ONION	1/2 *
BACON	1 packet
CORN COB	1
BAKED BEANS	400g
CONTINENTAL CUCUMBER	1/3 *
YELLOW CAPSICUM	1/2 *
FESTIVAL LETTUCE	1/2 *
GRATED CHEESE	1/2 packet (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil/butter (for cooking), salt and pepper, dried thyme, ground cumin, seeded/dijon mustard, red (or white) wine vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

If you prefer, dice and add capsicum to step 3 with the corn instead of keeping it fresh in the salad.

If short on time, simply serve baked potatoes with filling, salad and cheese on the side, and skip the last 4-5 minutes in the oven.

No pork option – bacon is replaced with sliced turkey. Cook as per recipe.



1. COOK THE POTATOES

Set oven to 250°C.

Halve potatoes. Rub with **oil, salt and pepper** on a lined oven tray. Cook for 20 minutes cut-side down or until tender.



2. MAKE THE STUFFING

Heat a frypan with **oil** over medium-high heat. Dice and add onion. Cook for 2 minutes, then slice and add bacon with corn kernels, **1 tsp cumin and 1 tsp thyme**.



3. ADD THE BEANS

Pour in the baked beans, **1/3 tin water** and cook uncovered for 10 minutes (see notes). Season with **salt and pepper**.



4. MAKE THE SALAD

Slice cucumber and capsicum. Arrange on a plate with torn or roughly chopped lettuce.

Mix **2 tbsp olive oil, 1/2 tbsp vinegar, 1/2 tsp mustard, salt and pepper**. Drizzle over salad (or keep separate).



5. FILL THE POTATOES

Roughly smash the middle of the potatoes using a fork. Mix any spare potato into the bean filling. Top potatoes with bacon and bean filling. Sprinkle cheese on top and return to the oven for 4-5 minutes to melt the cheese (see notes).



6. FINISH AND PLATE

Serve stuffed potatoes with salad and good company.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

