



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: The Farm House

Produced in Margaret River from free range pork. Cured with the Farm House brine and smoked with beech wood. This ham is a tasty addition to any dish.



4 Ham and Cheese Jacket Potatoes

Comfort food without any guilt. A mix of ham, baked beans and spring onions spooned into potato shells and topped with vintage cheddar cheese.

 35 minutes

 4 servings

 Pork

27 August 2021

Mix it up!

Add some extra flavour to the beans with some smoked paprika, or even BBQ sauce for a richer flavour.

FROM YOUR BOX

POTATOES	1kg
SPRING ONIONS	1/2 bunch *
HAM	1 packet (200g)
BAKED BEANS	400g
LEBANESE CUCUMBER	2
TOMATOES	2
MESCLUN LEAVES	1/2 bag (100g) *
CHEDDAR CHEESE	1 packet (100g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, dried thyme, vinegar (of choice)

KEY UTENSILS

large frypan, oven tray

NOTES

Leave the baked beans out of the filling and spoon over the top when serving if preferred.

No pork option - ham is replaced with sliced turkey.



1. ROAST THE POTATOES

Set oven to 220°C.

Halve potatoes lengthways. Place on a lined oven tray cut side down. Rub with **oil, salt and pepper**. Roast for 20-25 minutes or until golden and tender.



4. FILL THE POTATOES

Grate cheese. Turn potatoes over and lightly squash. Remove some of the flesh to mix with the beans. Divide filling between potato shells and top with grated cheese. Return to oven for 5 minutes to melt cheese.



2. MAKE THE FILLING

Heat a frypan with **oil** over medium high heat. Slice spring onions (keep some green tops for garnish) and ham, adding to pan as you go. Cook for 3 minutes then add the beans (see notes) along with **1 tsp thyme**. Mix well and cook for 2 minutes. Season with **salt and pepper**.



5. FINISH AND PLATE

Serve potatoes onto plates accompanied with salad and sprinkled with spring onion tops.



3. MAKE THE SALAD

Slice cucumber and halve tomatoes. Layer together in a bowl with the mesclun leaves. Dress with **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (optional).

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

