



Product Spotlight: Chives

Fun fact! Chives are the mildest member of the onion family, with a fresh, subtle bite that never overpowers a dish. Snip a generous scatter over the top for a pop of colour and flavour on simple meals like this one.



Baked Bean Jacket Potatoes

Nothing says cosy comfort quite like a crispy-skinned jacket potato piled high with saucy baked beans and melty cheddar. We've rounded it out with golden roasted corn cobs and a fresh, tangy kale slaw, a hearty, colourful dinner that's endlessly satisfying.



40 minutes



Vegetarian



4/6 servings

Spice it up!

Stir a pinch of smoked paprika or a dash of hot sauce into the baked beans while they warm for a smoky, spicy kick.

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	37g	24g	68g/72g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
LEMON	1	2
KALE COLESLAW	1 packet	2 packets
CORN COBS	2	3
BAKED BEANS	2x 400g	3x 400g
SHREDDED CHEDDAR CHEESE	1 packet	2 packets
CHIVES	1 bunch	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

saucepan, oven tray

NOTES

Substitute olive oil with mayonnaise, aioli, sour cream or natural yoghurt for a creamy coleslaw.

Instead of boiling, add corn cobs to the oven tray for the final 15 minutes of the potatoes' cook time.



1. BAKE THE POTATOES

Set oven to 220°C.

Halve **potatoes**. Add to a lined oven tray. Coat with **oil, salt and pepper**. Roast for 20–30 minutes until tender.

6P – roast potatoes on 2 oven trays if necessary.



4. WARM THE BEANS

Heat reserved saucepan over medium-high heat. Add **baked beans** and cook, stirring occasionally, for 5 minutes or until liquid has reduced by 1/2 and **beans** are warmed through.



2. DRESS THE SLAW

Zest and juice **lemon**. Add to a large bowl along with **2 tbsp olive oil** (see notes), **salt and pepper**. Whisk to combine. Add **kale coleslaw** and toss well to coat.

6P – add zest and juice from both lemons, along with 3 tbsp olive oil.



3. COOK THE CORN

Cut **corn** into cobs. Place in a saucepan (see notes), cover with water and bring to a boil. Drain **corn**, and set aside. Reserve pan for step 5.



5. STUFF THE POTATOES

Turn **potatoes** cut-side up and use a fork to press down the centre. Spoon in **baked beans** and sprinkle over **shredded cheese**. Return to oven for 5 minutes to melt the **cheese**.



6. FINISH AND SERVE

Thinly slice **chives**.

Divide **jacket potatoes** among plates. Garnish with **chives** and serve with **corn** and **kale coleslaw**.



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