



Product Spotlight: Potatoes

One medium potato contains 45% of your daily value of vitamin C. This vitamin can assist in stabilising free radicals, thus helping prevent cell damage.



Jacket Potatoes

with Campfire Beans and Chopped Salad

Roasted potatoes stuffed with campfire-style baked beans, topped with melted cheese, served with a chopped salad.



40 minutes



4 servings



Vegetarian

Save it!

Save this recipe for the next time you go camping! The potatoes can be wrapped in foil and roasted in a BBQ or placed directly into a campfire to cook until tender.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	28g	65g

FROM YOUR BOX

MEDIUM POTATOES	1kg
CELERY STICKS	2
ORGANIC BAKED BEANS	2x 400g
TOMATOES	2
AVOCADOS	2
LEBANESE CUCUMBERS	2
SHREDDED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar of choice, smoked paprika

KEY UTENSILS

frypan, oven tray

NOTES

Instead of cutting the potatoes in half to roast, you can cut them into wedges, which will reduce the roasting time. Use the beans and cheese to make loaded wedges.



1. ROAST THE POTATOES

Set oven to 250°C.

Halve potatoes (see notes) and place cut side down on a lined oven tray. Coat with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.



4. FILL THE POTATOES

Turn potatoes over and use a fork to press down the middles to form a boat. Fill with bean mixture and sprinkle over shredded cheese. Return to oven for 5 minutes to melt cheese.



2. SAUTÉ THE BEANS

Heat a frypan over medium-high heat with **oil**. Slice celery and add to pan as you go along with **2 tsp paprika**. Cook for 1 minute. Add baked beans and stir to combine. Simmer for 6–8 minutes until thickened. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Serve potatoes on plates along with chopped salad.



3. MAKE THE SALAD

Dice tomatoes, avocados and cucumbers. Toss in a large bowl with **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper**.



Scan the QR code to
submit a Google review!

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**

