



# Rustic Pork & Rosemary Pie

with Parmesan Mash Topping

WINTER WARMERS

KID FRIENDLY

BEST SELLER

Grab your Meal Kit with this symbol



Potato



Baby Spinach Leaves



Rosemary



Soffritto Mix



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Worcestershire Sauce



Grated Parmesan Cheese

### Recipe Update

Unfortunately, this week's silverbeet was in short supply, so we've replaced it with baby spinach. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!

Prep in: 25-35 mins  
Ready in: 35-45 mins

Pork and rosemary have always been the flavour couple to beat and there's nothing that can surpass them when baked into a golden pie. The homestyle aromas will have your heart and tastebuds singing praises all the way through dinner.

### Pantry items

Olive Oil, Butter, Milk

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ cup
baby spinach leaves	1 medium bag	1 large bag
rosemary	1 stick	2 sticks
soffritto mix	1 packet (150g)	1 packet (300g)
pork mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 medium sachet	1 large sachet
Worcestershire sauce	1 packet (25g)	1 packet (40g)
<b>water*</b>	½ cup	1 cup
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2742kJ (655Cal)	501kJ (120Cal)
Protein (g)	36.8g	6.7g
Fat, total (g)	34.2g	6.3g
- saturated (g)	18.3g	3.3g
Carbohydrate (g)	48.2g	8.8g
- sugars (g)	23.1g	4.2g
Sodium (mg)	1442mg	264mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Make the mash

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**.
- Drain and return **potato** to the pan. Add the **butter** and **milk**, then season generously with **salt**. Mash until smooth.

**TIP:** Save time and get more fibre by leaving the potato unpeeled!

**Little cooks:** Get those muscles working and help mash the potatoes!

4



## Finish the pork filling

- Add **garlic & herb seasoning**, **rosemary** and **tomato paste** and cook, stirring, until fragrant, **1 minute**.
- Reduce heat to medium, then add **baby spinach**, **beef-style stock powder**, **Worcestershire sauce** and the **water**. Stir well to combine and cook until slightly reduced, **2-3 minutes**.

2



## Get prepped

- While the potato is cooking, roughly chop **baby spinach leaves**. Pick and finely chop **rosemary** leaves.

**TIP:** Run your fingers down the rosemary stalk to remove the leaves easily.

**Little cooks:** Help pick the rosemary leaves from the stems!

5



## Grill the pie

- Preheat the grill to medium-high. Transfer the **pork filling** to a baking dish, then spread the **potato mash** over the top, smoothing out with the back of a spoon.
- Sprinkle over **grated Parmesan cheese** and grill **pie** until the cheese is melted and golden, **7-10 minutes**.

**Little cooks:** Add the finishing touch by sprinkling the cheese on top. Careful, the filling and topping might be hot!

3



## Start the pork filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **soffritto mix** until softened, **4-5 minutes**.
- Add **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.

6



## Serve up

- Divide pork and rosemary pie with Parmesan mash top between plates. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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