



Hearty Pork & Oregano Pie

with Cheesy Mash Top & Balsamic Radish Salad

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Potato



Carrot



Celery



Slivered Almonds



Dried Oregano



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Grated Parmesan Cheese



Radish



Baby Spinach Leaves



Beef Mince

Prep in: 25-35 mins
Ready in: 40-50 mins

Sometimes only a pie will do. Satisfy that craving for something warm and comforting with this rich, cheesy mash-topped number. It's just like Nonna used to make (but better!).

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Milk, Worcestershire Sauce (Optional), Balsamic Vinegar

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 baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
carrot	1	2
celery	1 stalk	2 stalks
slivered almonds	1 packet	2 packets
dried oregano	½ sachet	1 sachet
pork mince	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 large sachet	2 large sachets
Worcestershire sauce* (optional)	½ tbs	1 tbs
water*	¾ cup	1½ cups
grated Parmesan cheese	1 medium packet	1 large packet
radish	2	3
baby spinach leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3135kJ (749Cal)	532kJ (127Cal)
Protein (g)	39.9g	6.8g
Fat, total (g)	42.4g	7.2g
- saturated (g)	18.8g	3.2g
Carbohydrate (g)	51.3g	8.7g
- sugars (g)	22.4g	3.8g
Sodium (mg)	1764mg	299mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3426kJ (819Cal)	581kJ (139Cal)
Protein (g)	44.1g	7.5g
Fat, total (g)	46.9g	8g
- saturated (g)	21.6g	3.7g
Carbohydrate (g)	51.3g	8.7g
- sugars (g)	22.4g	3.8g
Sodium (mg)	1729mg	293mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



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 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



Grill the pie

- Preheat the grill to medium-high. Transfer the **pork mixture** 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, **5-10 minutes**.

Little cooks: Add the finishing touch by sprinkling the cheese on top.

2



Get prepped

- While the potato is cooking, grate the **carrot**. Finely chop **celery**.
- Heat a large frying pan over medium-high heat.
- Toast **slivered almonds**, tossing, until golden, **3-5 minutes**. Set aside.

Little cooks: Under adult supervision, older kids can help grate the carrot.

5



Make the salad

- While the pie is grilling, thinly slice **radish**.
- In a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**. Add **baby spinach leaves** and **radish** and toss to coat.

3



Cook the pie filling

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **carrot** and **celery** until softened, **4-5 minutes**.
- Add **dried oregano** (see ingredients) and **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **garlic & herb seasoning** and **tomato paste** and cook, stirring, until fragrant, **1 minute**.
- Reduce the heat to medium, then add **beef-style stock powder**, the **Worcestershire sauce** (if using) and the **water**. Stir well to combine and cook until slightly reduced, **2-4 minutes**. Season to taste.

Custom Recipe: If you've swapped pork mince for beef mince, cook beef mince in the same way as above.

6



Serve up

- Divide pork and oregano pie and radish salad between plates.
- Drizzle the **balsamic vinegar** over salad and sprinkle with toasted almonds. Enjoy!

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