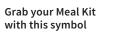


# Hearty Pork & Oregano Pie with Cheesy Mash Top & Balsamic Radish Salad

**CUSTOMER FAVOURITE** 

KID FRIENDLY

BESTSELLER















Celery

Slivered Almonds





**Dried Oregano** 

Pork Mince





Garlic & Herb Seasoning

**Tomato Paste** 





Beef-Style Stock Powder





Radish

**Baby Spinach** Leaves





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!).

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	1/4 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

<sup>\*</sup>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)	<b>3426kJ</b> (819Cal)	<b>581kJ</b> (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!





#### 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!



## 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.



## 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.



## 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.



## 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.



## 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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