

# Rustic Pork & Rosemary Pie

with Parmesan Mash Topping

KID FRIENDLY

Grab your meal kit with this number

13



Potato



Baby Leaves



Rosemary



Soffritto Mix



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Worcestershire Sauce



Grated Parmesan Cheese



Beef Mince



Pork Mince

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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

*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
<i>olive oil*</i>	refer to method	refer to method
potato	2	4
<i>butter*</i>	40g	80g
<i>milk*</i>	2 tbs	¼ cup
baby leaves	1 small packet	1 medium packet
rosemary	2	4
soffritto mix	1 medium packet	1 large packet
pork mince	1 medium packet	2 medium 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 medium sachet	1 large sachet
Worcestershire sauce	1 medium packet	1 large packet
<i>water*</i>	½ cup	1 cup
grated Parmesan cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2731kJ (653Cal)	529kJ (126Cal)
Protein (g)	36.1g	7g
Fat, total (g)	34.5g	6.7g
- saturated (g)	18.7g	3.6g
Carbohydrate (g)	48.7g	9.4g
- sugars (g)	28.3g	5.5g
Sodium (mg)	1377mg	267mg
Dietary Fibre (g)	7.1g	1.4g

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.



## 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!



## Finish the pie filling

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



## Get prepped

- While the potato is cooking, roughly chop **baby 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!



## 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 is hot!



## Start the pie 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**.



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW26



### CUSTOM OPTIONS



**SWAP TO BEEF MINCE**  
Follow method above.



**DOUBLE PORK MINCE**  
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

