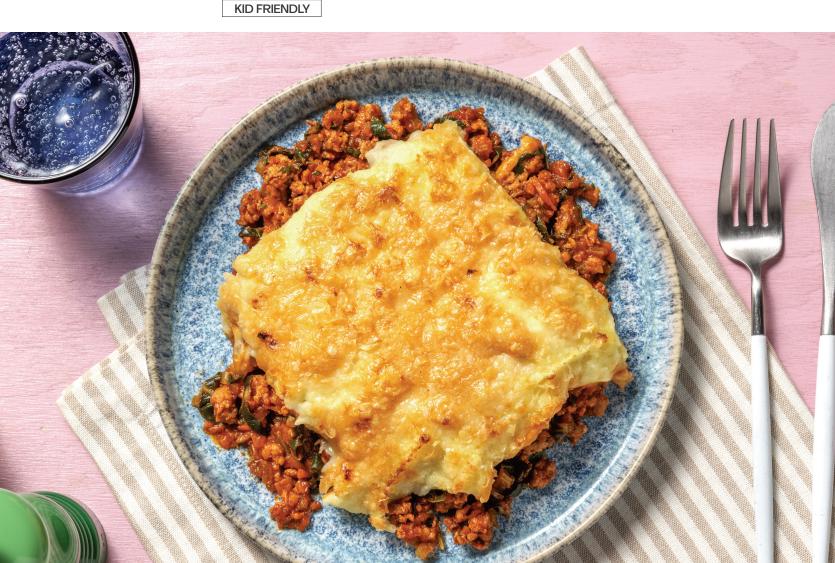
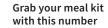


Rustic Pork & Rosemary Pie

with Hidden Veggies & Parmesan Mash Topping















Soffritto Mix

Garlic & Herb

Seasoning

Rosemary





Pork Mince



Tomato Paste

Chicken-Style

Stock Powder



Grated Parmesan Cheese









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



Protein Rich

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 taste buds 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

Inaredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
butter*	40g	80g
milk*	2 tbs	½ 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
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
grated Parmesan cheese	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3127kJ (747Cal)	515kJ (123Cal)
Protein (g)	38.2g	6.3g
Fat, total (g)	38.4g	6.3g
- saturated (g)	21.1g	3.5g
Carbohydrate (g)	62.4g	10.3g
- sugars (g)	33.6g	5.5g
Sodium (mg)	1224mg	202mg
Dietary Fibre (g)	8.4g	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 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!



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.



Start the pie filling

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



Finish the pie filling

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



Grill the pie

- · Preheat grill to medium-high.
- Transfer **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!



Serve up

• Divide rustic pork and rosemary pie with Parmesan mash topping between plates to serve. Enjoy!









