



# Creamy Pork Meatball & Leek Risoni

with Balsamic Rocket

NEW

Grab your meal kit  
with this number

26



Leek



Lemon



Pork Mince



Fine Breadcrumbs



Garlic & Herb  
Seasoning



Risoni



Soffritto Mix



Cream



Chicken-Style  
Stock Powder



Rocket Leaves



Diced  
Bacon



Grated  
Parmesan  
Cheese

Prep in: 20-30 mins  
Ready in: 25-35 mins

Who doesn't love meatballs with pasta? This one uses risoni, the perfect baby-sized pasta that allows for maximum flavour absorption. Toss it through a creamy, silky sauce and you've got a homey meal for all year round.

## Pantry items

Olive Oil, Egg, Balsamic Vinegar



## 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

Large frying pan · Large saucepan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
leek	1	2
lemon	½	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
fine breadcrumbs	1 medium packet	1 large packet
<b>egg*</b>	1	2
garlic & herb seasoning	1 medium sachet	1 large sachet
risoni	1 medium packet	2 medium packets
soffritto mix	1 medium packet	1 large packet
cream	½ packet	1 packet
chicken-style stock powder	1 large sachet	2 large sachets
rocket leaves	1 small packet	1 medium packet
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3656kJ (874cal)	348kJ (83cal)
Protein (g)	44.5g	4.2g
Fat, total (g)	40.6g	3.9g
- saturated (g)	20.8g	2g
Carbohydrate (g)	79.8g	7.6g
- sugars (g)	14.1g	1.3g
Sodium (mg)	1679mg	159.8mg
Dietary Fibre (g)	5.3g	0.5g

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



## Get prepped

- Boil the kettle.
- Thinly slice **leek**. Cut **lemon** into wedges.
- In a medium bowl, combine **pork mince**, **fine breadcrumbs**, the **egg**, **garlic & herb seasoning** and a pinch of **pepper**. Using damp hands, roll heaped spoonfuls of **mixture** into small meatballs (4-5 per person). Transfer to a plate.



## Make the sauce

- Wipe out and return frying pan to medium heat with a drizzle of **olive oil**. Cook **soffritto mix** and **leek**, stirring, until softened, **6-8 minutes**.
- Add **cream** (see ingredients), **chicken-style stock powder**, a squeeze of **lemon juice** and reserved **pasta water** (¼ cup for 2 people / ½ cup for 4 people), and simmer until thickened, **1-2 minutes**.
- Remove from heat, return **meatballs** to the pan, add **risoni** and stir to combine. Season with **pepper**.



## Cook the meatballs & risoni

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.
- Meanwhile, pour **boiled water** into a large saucepan over high heat with a pinch of **salt**.
- Add **risoni** to the **boiling water** and cook until 'al dente', **7-8 minutes**.
- Reserve **pasta water** (½ cup for 2 people / 1 cup for 4 people). Drain **risoni**, then return to saucepan.



## Serve up

- In a medium bowl, combine **rocket leaves** and a drizzle of **balsamic vinegar** and olive oil. Season to taste.
- Divide creamy pork meatball risoni between bowls.
- Serve with balsamic rocket. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS

#### + ADD DICED BACON

Before cooking sauce, cook diced bacon, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

#### + ADD GRATED PARMESAN CHEESE

Sprinkle over before serving.

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

