HELLO FRESH

Rustic Pork & Rosemary Pie
with Hidden Veggies & Parmesan Mash Topping

KID FRIENDLY

Potato

Baby Leaves

Rosemary

Soffritto Mix

Pork Mince

Garlic & Herb Seasoning

Tomato Paste

Chicken-Style Stock Powder

Grated Parmesan Cheese

Beef Mince

Pork Mince

Pantry items

Olive Oil, Butter, Milk

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.

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
*olive oil**	refer to method	refer to method
potato	3	6
*butter**	40g	80g
*milk**	2 tbs	¼ cup
baby leaves	1 small packet	1 medium packet
rosemary	2 sticks	4 sticks
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)	3117kJ (744Cal)	514kJ (122Cal)
Protein (g)	38.6g	6.4g
Fat, total (g)	38.5g	6.3g
- saturated (g)	21.2g	3.5g
Carbohydrate (g)	52.3g	8.6g
- sugars (g)	11g	1.8g
Sodium (mg)	1217mg	200mg
Dietary Fibre (g)	10.1g	1.7g

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.

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 **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!*

2

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.*

3

Start the 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**.

4

Finish the 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**.

5

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!*

6

Serve up

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

We're here to help!
Scan here if you have any questions or concerns
2024 | CW50

CUSTOM OPTIONS

↻ **SWAP TO BEEF MINCE**
Before cooking sauce, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

⊕ **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.