

Rustic Pork & Rosemary Pie

with Hidden Veggies & Parmesan Mash Topping

KID FRIENDLY



Grab your meal kit with this number

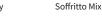








Rosemary







Pork Mince

Garlic & Herb Seasoning



Tomato Paste

Chicken-Style Stock Powder



Grated Parmesan Cheese







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 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

 $\label{eq:medium} \operatorname{Medium} \operatorname{saucepan} \cdot \operatorname{Large} \operatorname{frying} \operatorname{pan} \cdot \operatorname{Medium} \operatorname{or} \operatorname{large} \\ \operatorname{baking} \operatorname{dish}$

Ingredients

	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 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.



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 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 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!





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



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

