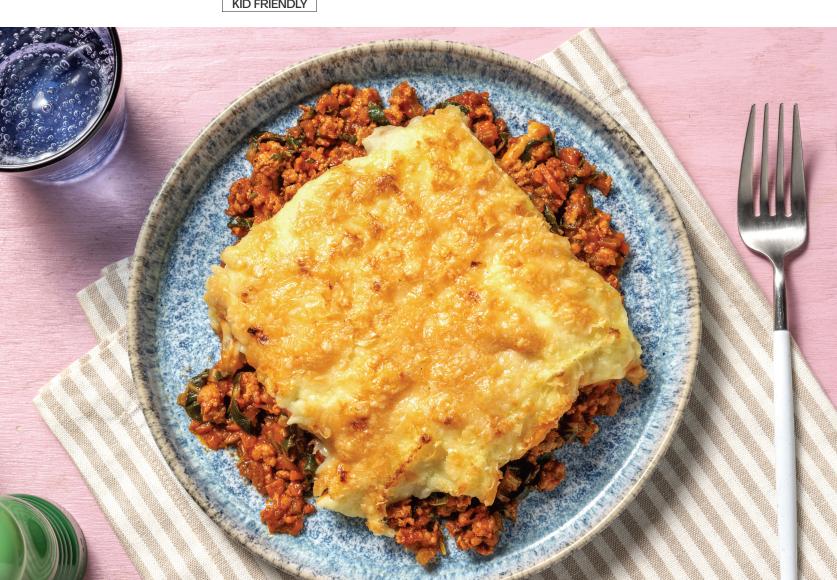


Rustic Pork & Rosemary Pie with Hidden Veggies & Parmesan Mash Topping

KID FRIENDLY



Grab your meal kit with this number







Potato



Rosemary

Soffritto Mix





Pork Mince

Garlic & Herb Seasoning





Chicken-Style Stock Powder

Tomato Paste

Grated Parmesan





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

Medium saucepan · Large frying pan · Medium baking dish

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	3	6	
butter*	50g	100g	
milk*	2 tbs	1/4 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)	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 the 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!



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!



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.



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, chicken-style stock powder and the water. Stir well to combine and cook until slightly reduced, 2-3 minutes.



Grill the pie

- Preheat the grill to medium-high.
- Transfer the **pork filling** to a baking dish, then spread the **potato mash** over 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!

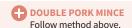


Finish & serve

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



SWAP TO BEEF 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.

