

Cherry-Glazed Pork Meatballs

with Spiced Kumara Wedges & Creamy Apple Slaw

Grab your Meal Kit with this symbol



Kumara



Aussie Spice Blend



Garlic



Pork Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



Cherry Sauce



Apple



Salad Leaves



Slaw Mix



Mayonnaise

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

7 Hands-on: 25-35 mins
Ready in: 35-45 mins

Oh, happy days! With a heavenly combination of colourful apple slaw served alongside kumara wedges, and a sticky-sweet cherry glaze slathered over pork meatballs, this is a modern and delicious union that will be happily devoured by all.

Pantry items

Olive Oil, Egg, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kumara	1	2
Aussie spice blend	1 sachet	1 sachet
garlic	2 cloves	4 cloves
pork mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
egg*	1	2
garlic & herb seasoning	1 sachet	1 sachet
cherry sauce	1 packet (40g)	2 packets (80g)
apple	1	2
salad leaves	1 small bag	1 medium bag
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 packet (80g)	2 packets (160g)
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3377kJ (807Cal)	557kJ (133Cal)
Protein (g)	35.6g	5.9g
Fat, total (g)	40.2g	6.6g
- saturated (g)	9.3g	1.5g
Carbohydrate (g)	79.1g	13.1g
- sugars (g)	38.9g	6.4g
Sodium (mg)	1802mg	297mg

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.



Bake the wedges

Preheat oven to **220°C/200°C fan-forced**. Peel, then cut **kumara** into wedges, then place on a lined oven tray. Sprinkle with **Aussie spice blend**, season with **salt**, drizzle generously with **olive oil** and toss to coat. Add a splash of **water** to the tray and roast until tender, **20-25 minutes**.



Prep the slaw

While the meatballs are cooking, thinly slice **apple** into sticks. Roughly chop **salad leaves**.



Make the meatballs

Meanwhile, finely chop **garlic**. In a medium bowl, combine **pork mince**, **fine breadcrumbs**, **garlic**, the **egg**, **garlic & herb seasoning** and a pinch of **salt**. Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person).



Make the slaw

In a large bowl, combine **slaw mix**, **apple**, **salad leaves**, 1/2 the **mayonnaise** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



Cook the meatballs

In a large frying pan, heat a 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). Remove the pan from the heat, then add **cherry sauce** and a splash of **water** and cook, turning the meatballs to coat, **1 minute**.



Serve up

Divide cherry-glazed pork meatballs, spiced kumara wedges and creamy apple slaw between plates. Spoon any remaining glaze from the pan over meatballs. Serve with remaining mayo.

Enjoy!