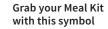
# Cherry-Glazed Pork Meatballs

with Spiced Kumara Wedges & Creamy Apple Slaw











Pork Mince



Fine Breadcrumbs

Garlic & Herb Seasoning







**Cherry Sauce** 







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!

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

### 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

| 9                          |                   |                     |
|----------------------------|-------------------|---------------------|
|                            | 2 People          | 4 People            |
| olive oil*                 | refer to method   | refer to method     |
| kumara                     | 1                 | 2                   |
| Aussie spice<br>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<br>seasoning | 1 sachet          | 1 sachet            |
| cherry sauce               | 1 packet<br>(40g) | 2 packets<br>(80g)  |
| apple                      | 1                 | 2                   |
| salad leaves               | 1 small bag       | 1 medium bag        |
| slaw mix                   | 1 bag<br>(150g)   | 1 bag<br>(300g)     |
| mayonnaise                 | 1 packet<br>(80g) | 2 packets<br>(160g) |
| white wine<br>vinegar*     | drizzle           | drizzle             |
|                            |                   |                     |

<sup>\*</sup>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.



#### 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).



#### 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**.



# Prep the slaw

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



#### 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.



# 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!