

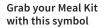
# Rustic Pork & Rosemary Pie

with Parmesan Mash Topping

NEW

KID FRIENDLY









Rosemary



Soffritto Mix

Pork Mince

Garlic & Herb Seasoning

Tomato Paste







Beef-Style Stock Powder

Worcestershire Sauce







**Baby Spinach** Leaves

**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 tastebuds singing praises all the way through dinner.

**Pantry items** Olive Oil, Butter, Milk

## Before you start

Wash your hands and any fresh food

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
refer to method	refer to method
2	4
40g	80g
2 tbs	½ cup
1 stick	2 sticks
1 bag (150g)	1 bag (300g)
1 packet	1 packet
1 sachet	1 sachet
1 packet	2 packets
1 sachet (5g)	1 sachet (10g)
1 medium packet	1 large packet
½ cup	1 cup
1 medium bag	1 large bag
1 medium packet	1 large packet
1 packet	1 packet (or 2 packets)
	refer to method 2 40g 2 tbs 1 stick 1 bag (150g) 1 packet 1 sachet 1 sachet 1 medium packet ½ cup 1 medium bag 1 medium packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2742kJ (655Cal)	501kJ (120Cal)
Protein (g)	36.8g	6.7g
Fat, total (g)	34.2g	6.3g
- saturated (g)	18.3g	3.3g
Carbohydrate (g)	48.2g	8.8g
- sugars (g)	23.1g	4.2g
Sodium (mg)	1442mg	264mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3033kJ (725Cal)	<b>554kJ</b> (132Cal)
Protein (g)	41g	7.5g
Fat, total (g)	38.7g	7.1g
- saturated (g)	21.2g	3.9g
Carbohydrate (g)	48.2g	8.8g
- sugars (g)	23.1g	4.2g
Sodium (mg)	1407mg	257mg

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.

#### We're here to help!

Scan here if you have any questions or concerns

**2023** | CW16



### 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 until easily pierced with a fork, 12-15 minutes.
- Drain and return 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!

**Little cooks:** Get those muscles working and help mash the potatoes!



# Get prepped

 While the potato is cooking, 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.

**Custom Recipe:** If you swapped pork to beef mince, cook in the same way as above.



# Finish the pie filling

- Add garlic & herb seasoning, chopped rosemary and tomato paste and cook, stirring, until fragrant, 1 minute.
- Reduce heat to medium, then add beef-style stock powder, Worcestershire sauce and the water. Stir well to combine and cook until slightly reduced, 2-3 minutes.
- Stir through baby spinach leaves until wilted,
   1 minute.



## Grill the pie

- Preheat the grill to medium-high. Transfer the pork mixture to a baking dish, then spread the mashed potato 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 pork and rosemary pie with Parmesan mash top between plates. Enjoy!



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