



Rustic Pork & Rosemary Pie

with Parmesan Mash Topping

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Rosemary



Soffritto Mix



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Worcestershire Sauce



Baby Spinach Leaves



Grated Parmesan Cheese



Beef Mince

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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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

Medium saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
rosemary	1 stick	2 sticks
soffritto mix	1 bag (150g)	1 bag (300g)
pork mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
Worcestershire sauce	1 medium packet	1 large packet
water*	½ cup	1 cup
baby spinach leaves	1 medium bag	1 large bag
grated Parmesan cheese	1 medium packet	1 large packet
beef mince**	1 packet	1 packet (or 2 packets)

*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)	554kJ (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



1



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!

4



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**.

2



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!

5



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!

3



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.

6



Serve up

- Divide pork and rosemary pie with Parmesan mash top between plates. Enjoy!

Rate your recipe

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