



# Pork & Rosemary Pie

with Parmesan Mashed Potato Topping

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Carrot



Celery



Rosemary



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



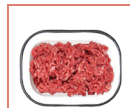
Chicken Stock Pot



Baby Spinach Leaves

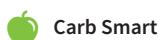


Parmesan Cheese



Beef Mince

Prep in: 25-35 mins  
Ready in: 40-50 mins



Saucy, rosemary pork mince filling and cheesy mash topping work wonders when paired together and are easily topping the pie charts for best flavour combinations!

**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 baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
<b>butter*</b>	40g	80g
<b>milk*</b>	2 tbs	¼ cup
carrot	1	2
celery	1 medium bag	1 large bag
rosemary	1 stick	2 sticks
pork mince	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
tomato paste	1 packet	1 packet
chicken stock pot	1 packet (20g)	2 packets (40g)
<b>water*</b>	¾ cup	1½ cups
baby spinach leaves	1 small bag	1 medium bag
Parmesan cheese	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1956kJ (467Cal)	378kJ (90Cal)
Protein (g)	35.8g	6.9g
Fat, total (g)	18.3g	3.5g
- saturated (g)	7.9g	1.5g
Carbohydrate (g)	38.4g	7.4g
- sugars (g)	14.9g	2.9g
Sodium (mg)	1335mg	258mg
Dietary Fibre	9.1g	1.8g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1942kJ (464Cal)	403kJ (96Cal)
Protein (g)	39.1g	8.1g
Fat, total (g)	17.4g	3.6g
- saturated (g)	8.4g	1.7g
Carbohydrate (g)	36.1g	7.5g
- sugars (g)	12.7g	2.6g
Sodium (mg)	1319mg	274mg
Dietary Fibre	9.1g	1.8g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/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



## Make the mash

- Bring a medium saucepan of salted water to the boil. Peel **potato** and cut into large chunks.
- Cook in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and the **milk** to the potato and 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!



## Make it saucy

- Reduce heat to medium. Add **chicken stock pot** and the **water**. Stir well to combine and cook until slightly reduced, **2-4 minutes**.
- Stir through **baby spinach leaves** and season to taste.



## Get prepped

- Meanwhile, grate **carrot**.
- Finely chop **celery**.
- Pick and finely chop **rosemary**.



## Grill the pie

- Preheat the grill to medium-high.
- Transfer the **pork mixture** to a medium baking dish and spread mashed **potato** over the top, smoothing out with the back of a spoon.
- Sprinkle over **Parmesan cheese** and grill until the cheese is melted and golden, **5-10 minutes**.

**Little cooks:** Join in on the fun by smoothing the mash evenly over the pie and sprinkling the cheese!



## Cook the pie filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **carrot** and **celery** and cook, stirring, until softened, **4-5 minutes**.
- Add **rosemary** and **pork mince** and cook, breaking up mince with a spoon, until just browned, **3-4 minutes**.
- Add **garlic & herb seasoning** and **tomato paste** and cook, stirring, until fragrant, **1 minute**.

**TIP:** For best results, drain the oil from the pan before adding the seasoning.

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



## Serve up

- Divide the pork and rosemary pie between plates to serve. Enjoy!

## Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)