



Easy-Prep Pork & Rosemary Pie

with Parmesan Mash Topping

KID FRIENDLY

Grab your Meal Kit with this symbol



Chopped Potato



Rosemary



Soffritto Mix



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Chicken Stock Pot



Baby Spinach Leaves



Parmesan Cheese



Beef Mince

Prep in: 15-25 mins
Ready in: 35-45 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

Large saucepan with a lid · Large frying pan · Medium baking tray

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chopped potato	1 medium bag	1 large bag
butter*	40g	80g
milk*	2 tbs	¼ cup
rosemary	1 stick	2 sticks
soffritto mix	1 medium bag	1 large bag
pork mince	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	2 medium sachets
tomato paste	1 packet	1 packet
chicken stock pot	1 packet (20g)	2 packets (40g)
water*	¾ cups	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)	2676kJ (640Cal)	528kJ (126Cal)
Protein (g)	36.7g	7.2g
Fat, total (g)	35.2g	6.9g
- saturated (g)	18.9g	3.7g
Carbohydrate (g)	41.3g	8.1g
- sugars (g)	11.1g	2.2g
Sodium (mg)	1373mg	271mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2704kJ (646Cal)	533kJ (127Cal)
Protein (g)	40.2g	7.9g
Fat, total (g)	34.3g	6.8g
- saturated (g)	19.3g	3.8g
Carbohydrate (g)	41.3g	8.1g
- sugars (g)	11.1g	2.2g
Sodium (mg)	1373mg	271mg

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 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

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Cook **chopped potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add the **butter** and the **milk** to potato and season with **salt**. Mash until smooth. Cover to keep warm.

3



Finish & grill the pie

- Preheat grill to medium-high.
- Reduce heat to medium and stir in **chicken stock pot** and the **water**, until slightly reduced, **2-4 minutes**.
- Stir through **baby spinach leaves** until wilted and combined. Season to taste.
- Transfer **pork mixture** to a baking dish and spread mashed **potato** over the top, smoothing out with the back of a spoon.
- Sprinkle over **Parmesan cheese** and grill until cheese is melted and golden, **5-10 minutes**.

2



Cook the pie filling

- Meanwhile, pick and finely chop **rosemary** (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **soffritto mix**, tossing occasionally, until softened, **4-5 minutes**.
- Add **rosemary** and **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **garlic & herb seasoning** and **tomato paste** and cook, stirring until fragrant, **1 minute**.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as the pork mince. Drain oil from pan before adding the seasoning for best results.

4



Serve up

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

Rate your recipe

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