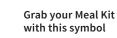


Quick Tomato & Herby Pork Loaded Fries with Parmesan Cheese & Tomato-Spinach Salsa

NEW

KID FRIENDLY









Potato





Pork Mince

Tomato & Herb Seasoning





Tomato Paste

Tomato





Baby Spinach

Parmesan Cheese





Prep in: 20-30 mins Ready in: 25-35 mins

Calorie Smart* *Custom Recipe is not Calorie Smart Crispy and golden, these fries are the perfect foundation for all the tasty toppings that are packed onto this loaded dish. Spinach, pork mince, veggies and cheese also deserve some solid recognition for levelling up this meal!



Olive Oil, Butter, Vinegar (White Wine or Balsamic)

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

Oven tray lined with baking paper · Large frying pan

Ingredients

ingi calcino				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	3	6		
soffritto mix	1 medium bag	1 large bag		
pork mince	1 small packet	2 small packets OR 1 large packet		
tomato & herb seasoning	1 sachet	2 sachets		
tomato paste	1 packet	1 packet		
water*	⅓ cup	¾ cup		
butter*	20g	40g		
tomato	1	2		
baby spinach leaves	1 small bag	1 medium bag		
vinegar*				
(white wine or	drizzle	drizzle		
balsamic)				
Parmesan cheese	1 medium packet	1 large packet		
diced bacon**	1 packet (90g)	1 packet (180g)		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2418kJ (578Cal)	389kJ (93Cal)
Protein (g)	38.4g	6.2g
Fat, total (g)	26.1g	4.2g
- saturated (g)	13.3g	2.1g
Carbohydrate (g)	44.1g	7.1g
- sugars (g)	13.7g	2.2g
Sodium (mg)	1134mg	182mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2806kJ (671Cal)	421kJ (101Cal)
Protein (g)	45.3g	6.8g
Fat, total (g)	32.9g	4.9g
- saturated (g)	15.8g	2.4g
Carbohydrate (g)	44.9g	6.7g
- sugars (g)	14.2g	2.1g
Sodium (mg)	1564mg	234mg

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.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into fries.
- Spread fries over a large microwave-safe plate. Cover with a damp paper towel. Microwave fries on high, 4 minutes.
- Drain any excess liquid, then place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread out evenly, then bake until golden and tender, 10-15 minutes.



Make the tomato-spinach salsa

- While the pork is cooking, finely chop tomato and roughly chop baby spinach leaves.
- In a medium bowl, combine **tomato**, **baby spinach leaves** and a drizzle of the **vinegar** and **olive oil**. Season.



Cook the filling

- Meanwhile, in a large frying pan, heat a drizzle of olive oil over high heat.
 Cook soffritto mix, stirring occasionally, until just tender, 2-3 minutes.
- Add pork mince and cook, breaking up with a spoon, until just browned,
 3-4 minutes.
- Reduce heat to medium then stir in tomato & herb seasoning and tomato paste, until fragrant, 1 minute.
- Stir in the water and the butter, until slightly thickened, 1-2 minutes.

Custom Recipe: If you've added diced bacon, cook bacon with the soffritto mix, breaking up bacon with a spoon, until golden. Continue with step.



Serve up

- Divide fries between plates. Top with tomato and herby pork.
- Top with tomato-spinach salsa and sprinkle over Parmesan cheese to serve.
 Enjoy!



Scan here if you have any questions or concerns

