



Quick Tomato & Herby Pork Loaded Fries

with Parmesan Cheese & Tomato-Spinach Salsa

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Soffritto Mix



Pork Mince



Tomato & Herb Seasoning



Tomato Paste



Tomato



Baby Spinach Leaves



Parmesan Cheese



Diced Bacon

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!

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

Pantry items

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

	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*	½ cup	¾ cup
butter*	20g	40g
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
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.

We're here to help!

Scan here if you have any questions or concerns



1



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**.

3



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.

2



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.

4



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!

Rate your recipe

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