



Smokey Pork & Creamy Bacon Potatoes with Apple Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Diced Bacon



Cucumber



Apple



Aussie Spice Blend



Pork Loin Steaks



Onion Chutney



Mixed Salad Leaves



Dill & Parsley Mayonnaise



Sweet Potato Chunks

Prep in: 20-30 mins
Ready in: 30-40 mins

Some stellar sides can take an average meal from zero to hero and this recipe isn't the exception. Lace creamy potatoes with crispy diced bacon and let apple freshen up your standard salad.

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

Pantry items

Olive Oil, 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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
diced bacon	1 packet (90g)	1 packet (180g)
cucumber	1	2
apple	1	2
Aussie spice blend	1 medium sachet	1 large sachet
pork loin steaks	1 small packet	2 small packets OR 1 large packet
onion chutney	1 packet (40g)	2 packets (80g)
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
dill & parsley mayonnaise	1 medium packet	1 large packet
sweet potato chunks**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2995kJ (716Cal)	506kJ (121Cal)
Protein (g)	40.9g	6.9g
Fat, total (g)	42.4g	7.2g
- saturated (g)	9.6g	1.6g
Carbohydrate (g)	41.5g	7g
- sugars (g)	19.8g	3.3g
Sodium (mg)	1450mg	245mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3541kJ (846Cal)	447kJ (107Cal)
Protein (g)	44.7g	5.6g
Fat, total (g)	42.4g	5.4g
- saturated (g)	9.6g	1.2g
Carbohydrate (g)	69.7g	8.8g
- sugars (g)	31g	3.9g
Sodium (mg)	1470mg	186mg

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



Boil the potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**. Cut **potato** into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return **potato** to pan.

Custom Recipe: If you've added sweet potato chunks, half-fill a large saucepan with boiling water. Cook potato and sweet potato chunks in the boiling water, as above.

4



Cook the pork

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **pork steaks** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- Remove from heat and add **onion chutney**, turning to coat.
- Transfer to a plate, cover and rest for **5 minutes**.

TIP: The spice blend will char slightly in pan, this adds to the flavour!

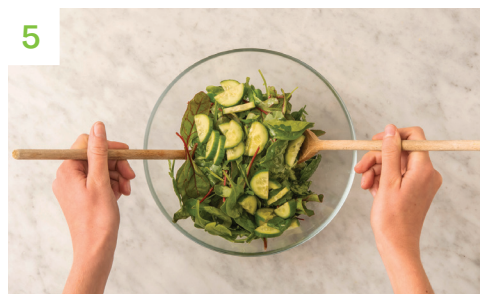
2



Cook the bacon

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-6 minutes**. Transfer to a bowl and set aside.

5



Toss the salad

- While the pork is resting, in a second medium bowl, add **mixed salad leaves**, **cucumber**, **apple** and a drizzle of the **vinegar** and **olive oil**.
- Toss to coat. Season to taste.

Little cooks: Take the lead by tossing the salad!

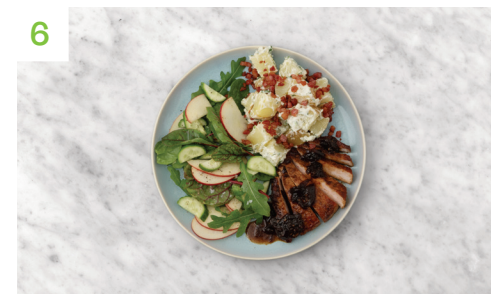
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Get prepped

- Thinly slice **cucumber** into half-moons.
- Thinly slice **apple** into wedges.
- In a medium bowl, combine **Aussie spice blend** with a drizzle of **olive oil** and pinch of **salt**. Add **pork loin steaks**, turning to coat.

6



Serve up

- To the pan with potatoes, add bacon and **dill & parsley mayonnaise**, stirring to combine. Season to taste.
- Slice pork.
- Divide smokey pork, creamy bacon potatoes and apple salad between plates.
- Top pork with any resting juices. Enjoy!

Rate your recipe

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