

Hearty Pork & Rosemary Pie

with Parmesan Mash Topping

WINTER WARMERS

KID FRIENDLY

Grab your meal kit with this number

39



Potato



Carrot



Celery



Brown Onion



Rosemary



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Chicken Stock Pot



Baby Spinach Leaves



Parmesan Cheese



Beef Mince



Pork Mince

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

Calorie Reduced

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!

Pantry items

Olive Oil, Butter, Milk

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
carrot	1	2
celery	1 medium packet	1 large packet
brown onion	1	2
rosemary	1 stick	2 sticks
pork mince	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
chicken stock pot	1 packet	2 packets
water*	¾ cups	1½ cups
baby spinach leaves	1 small packet	1 medium packet
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1987kJ (475Cal)	366kJ (87Cal)
Protein (g)	36.9g	6.8g
Fat, total (g)	18.7g	3.4g
- saturated (g)	8.1g	1.5g
Carbohydrate (g)	38.3g	7g
- sugars (g)	15g	2.8g
Sodium (mg)	1312mg	241mg
Dietary Fibre (g)	10.1g	1.9g

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.



1 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 **milk** to the potato and season generously with **salt**. Mash until smooth.

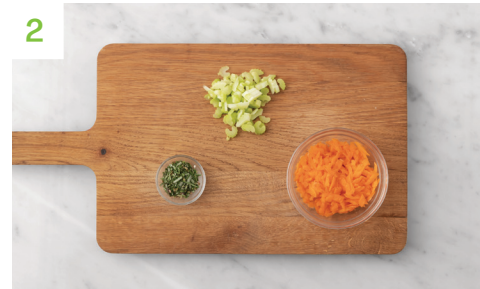
TIP: Save time and get more fibre by leaving the potato unpeeled!

Little cooks: Get those muscles working and help mash the potatoes!



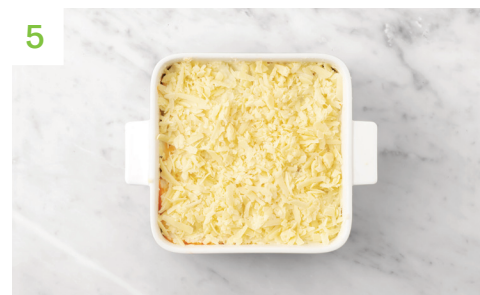
4 Add the liquid

- 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.



2 Get prepped

- Meanwhile, grate **carrot**.
- Finely chop **celery**.
- Thinly slice **brown onion**.
- Pick and finely chop **rosemary**.



5 Grill the pie

- Preheat grill to medium-high.
- Transfer **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!



3 Cook the pie filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **carrot, celery** and **onion** 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.



6 Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW31



CUSTOM OPTIONS



SWAP TO BEEF MINCE

Before cooking sauce, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

