



Smokey Pork & Creamy Bacon Potatoes with Apple Salad

HALL OF FAME

KID FRIENDLY

Grab your meal kit
with this number

4



Potato



Diced Bacon



Cucumber



Apple



Aussie Spice Blend



Pork Loin Steaks



Onion Chutney



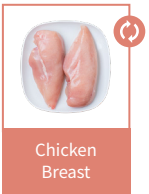
Mixed Salad Leaves



Dill & Parsley Mayonnaise



Parmesan Cheese



Chicken Breast

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.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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

Ingredients

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2995kJ (715Cal)	506kJ (120Cal)
Protein (g)	40.9g	6.9g
Fat, total (g)	42.3g	7.1g
- saturated (g)	9.7g	1.6g
Carbohydrate (g)	41.6g	7g
- sugars (g)	19.8g	3.3g
Sodium (mg)	1459mg	247mg
Dietary Fibre (g)	6.2g	1g

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.



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 **potatoes** to pan.



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: Spice blend will char slightly in pan, this adds to the flavour!



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.



Toss the salad

- While pork is resting, in a medium bowl, add **mixed salad leaves**, **cucumber**, **apple** and a drizzle of **vinegar** and **olive oil**.
- Toss to coat. Season to taste.
- Add **bacon** and **dill & parsley mayonnaise** to pan with **potatoes**. Gently toss to combine then season to taste.

Little cooks: Take the lead by tossing the salad!



Get prepped

- Meanwhile, 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.



Serve up

- Slice pork.
- Divide smokey pork, creamy bacon potatoes and apple salad between plates.
- Top pork with any resting juices to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



CUSTOM OPTIONS



ADD PARMESAN CHEESE

Sprinkle Parmesan cheese over salad to serve.



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.

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

