



# Mexican Pork Rissoles & Smokey Cheese Fries

with Cherry Tomato Salsa & Lime Sour Cream

Grab your Meal Kit with this symbol



Potato



Smoked Paprika



Shredded Cheddar Cheese



Cucumber



Cherry Tomatoes



Lime



Coriander



Pork Mince



Tex-Mex Spice Blend



Fine Breadcrumbs



Sour Cream

Hands-on: 35-45 mins  
Ready in: 40-50 mins

Calorie Smart

With a bright mix of colours and flavours, this Mexican meal is bound to be an easy dinner winner. With our smokey cheese fries, spiced pork and refreshing salsa, there's deliciousness in every bite!

### Pantry items

Olive Oil, Egg

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
smoked paprika	½ sachet	1 sachet
shredded Cheddar cheese	½ packet (25g)	1 packet (50g)
cucumber	1	2
cherry tomatoes	1 punnet	2 punnets
lime	½	1
coriander	1 bag	1 bag
pork mince	1 medium packet	1 large packet
Tex-Mex spice blend	1 sachet	2 sachets
fine breadcrumbs	½ packet	1 packet
egg*	1	2
sour cream	1 packet (100g)	1 packet (200g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2645kJ (632Cal)	465kJ (111Cal)
Protein (g)	41.1g	7.2g
Fat, total (g)	33.5g	5.9g
- saturated (g)	14.5g	2.5g
Carbohydrate (g)	37.9g	6.7g
- sugars (g)	7.6g	1.3g
Sodium (mg)	681mg	120mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://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 smokey cheese fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Divide between two oven trays lined with baking paper. Sprinkle with the **smoked paprika** (see ingredients), drizzle with **olive oil** and season with **salt**. Toss to coat, then bake for **20 minutes**. Sprinkle with the **shredded Cheddar cheese** (see ingredients) and bake until melted and golden, **5 minutes**.



## Cook the rissoles

Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **rissoles**, in batches, until browned and cooked through, **4-5 minutes** each side. Transfer to a plate.



## Get prepped

While the fries are baking, roughly chop the **cucumber**. Halve the **cherry tomatoes**. Zest the **lime** to get a generous pinch, then cut into wedges. Roughly chop the **coriander** leaves.



## Finish the sides

While the rissoles are cooking, combine the **sour cream** and **lime zest** in a small bowl. In a medium bowl, combine the **cucumber**, **cherry tomatoes**, a squeeze of **lime juice**, **coriander** and a drizzle of **olive oil**. Season with **salt** and **pepper**.



## Make the rissoles

In a large bowl, combine the **pork mince**, **Tex-Mex spice blend**, **fine breadcrumbs** (see ingredients) and **egg**. Season with **salt** and **pepper** and mix well. Using damp hands, form heaped spoonfuls of the mixture into meatballs then flatten to make 2cm-thick rissoles. Transfer to a plate. You should get about 4-5 rissoles per person.



## Serve up

Divide the Mexican pork rissoles, smokey cheese fries and cherry tomato salsa between plates. Top the rissoles with the lime sour cream. Serve with the remaining lime wedges.

**TIP:** For the Calorie Smart option, serve with 1/2 the lime sour cream.

Enjoy!