



# Nan's Pork Rissoles & Cheesy Fries

## with Apple Salad & Dill-Parsley Mayo

Grab your Meal Kit  
with this symbol



Potato



Garlic & Herb  
Seasoning



Shredded Cheddar  
Cheese



Cucumber



Apple



Garlic



Pork Mince



Fine Breadcrumbs



Nan's Special  
Seasoning



Mixed Salad  
Leaves



Dill & Parsley  
Mayonnaise

Hands-on: 20-30 mins  
Ready in: 35-45 mins

Nan's special seasoning is full of flavour, thanks to paprika, pepper, onion and garlic, and when used to make these rissoles, it's simply heavenly! Add a crisp apple salad and cheesy fries and it's satisfaction, guaranteed.

Pantry items

Olive Oil, Egg, Balsamic Vinegar

## 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People refer to method	4 People refer to method
olive oil*		
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
cucumber	1 (medium)	1 (large)
apple	1	2
garlic	1 clove	2 cloves
pork mince	1 packet	1 packet
fine breadcrumbs	½ packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
egg*	1	2
balsamic vinegar*	¾ tsp	1½ tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3082kJ (736Cal)	545kJ (130Cal)
Protein (g)	41.8g	7.4g
Fat, total (g)	42.4g	7.5g
- saturated (g)	12.9g	2.3g
Carbohydrate (g)	45g	8g
- sugars (g)	11g	1.9g
Sodium (mg)	1317mg	233mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Bake the cheesy fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries and place on a lined oven tray. Sprinkle over the **garlic & herb seasoning**, drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**. In the last **8 minutes** of cook time, scatter the **shredded Cheddar cheese** over the fries, then bake until melted and golden.



### Get prepped

While the fries are baking, roughly chop the **cucumber**. Thinly slice the **apple**. Finely chop the **garlic**.



### Make the rissoles

In a medium bowl, combine the **pork mince**, **fine breadcrumbs** (see ingredients), **Nan's special seasoning**, **garlic** and **egg**, then season with **salt**. Using damp hands, form heaped spoonfuls of the **mixture** into meatballs, then flatten to make 2cm-thick rissoles and transfer to a plate. You should get 4-5 rissoles per person.



### Cook the rissoles

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **pork rissoles**, in batches, turning, until browned and cooked through, **9-10 minutes**. Transfer to a plate.



### Make the salad

In a second medium bowl, combine the **balsamic vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Add the **mixed salad leaves**, **apple** and **cucumber**. Toss to coat.



### Serve up

Divide the cheesy fries, Nan's pork rissoles and apple salad between plates. Dollop the **dill & parsley mayonnaise** over the rissoles.

### Enjoy!