



Pork, Rosemary & Mushroom Pie

with Parmesan Mash Topping & Balsamic Salad

Grab your Meal Kit with this symbol



Potato



Button Mushrooms



Celery



Brown Onion



Rosemary



Garlic



Pork Mince



Garlic & Herb Seasoning



Tomato Paste



Beef-Style Stock Powder



Grated Parmesan Cheese



Tomato



Roasted Almonds



Mixed Salad Leaves



Balsamic Glaze

Hands-on: 25-35 mins
Ready in: 40-50 mins

Sometimes only a pie will do. Satisfy that craving for something warm and comforting with this rich, cheesy mash-topped number. It's just like Nonna used to make (but better!).

Pantry items

Olive Oil, Butter, Milk, Worcestershire Sauce (Optional)

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

Medium saucepan · Large frying pan · Medium or large 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
button mushrooms	1 packet	1 packet
celery	1 stalk	2 stalks
brown onion	1 (medium)	1 (large)
rosemary	1 stick	2 sticks
garlic	2 cloves	4 cloves
pork mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
tomato paste	1 packet	2 packets
beef-style stock powder	1 sachet (10g)	2 sachets (20g)
worcestershire sauce* (optional)	½ tbs	1 tbs
water*	¾ cup	1½ cups
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
tomato	1	2
roasted almonds	1 packet	2 packets
mixed salad leaves	1 bag (30g)	1 bag (60g)
balsamic glaze	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3257kJ (778Cal)	474kJ (113Cal)
Protein (g)	44.3g	6.4g
Fat, total (g)	42.2g	6.1g
- saturated (g)	19.3g	2.8g
Carbohydrate (g)	53.4g	7.8g
- sugars (g)	22.6g	3.3g
Sodium (mg)	1730mg	252mg

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 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 the **potato** and cut into large chunks. Cook the **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. Drain and return the **potato** to the pan. Add the **butter** and **milk**, then season generously with **salt**. Mash until smooth.

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



4 Grill the pie

Preheat the grill to medium-high heat. Transfer the **pork filling** to a baking dish, then spread the **potato mash** over the top, smoothing out with the back of a spoon. Sprinkle over the **grated Parmesan cheese** and grill until the cheese is melted and golden, **5-10 minutes**.



2 Get prepped

While the potato is cooking, thinly slice the **button mushrooms**. Finely chop the **celery** and **brown onion**. Pick and finely chop the **rosemary** (see ingredients). Finely chop the **garlic**.



5 Make the salad

While the pie is grilling, thinly slice the **tomato** into wedges. Roughly chop the **roasted almonds**. In a medium bowl, add a drizzle of **olive oil** and season with **salt** and **pepper**. Add the **mixed salad leaves** and **tomato** and toss to coat.



3 Cook the pork filling

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **mushrooms**, **celery** and **onion** until softened, **4-5 minutes**. Add the **rosemary** and **pork mince** and cook, breaking up the pork with a spoon, until just browned, **3-4 minutes**. Add the **garlic**, **garlic & herb seasoning** and **tomato paste** and cook, stirring until fragrant, **1 minute**. Reduce the heat to medium, then add the **beef-style stock powder**, **Worcestershire sauce** (if using) and the **water**. Stir to combine and cook until slightly reduced, **2-4 minutes**. Season to taste.



6 Serve up

Divide the pork, rosemary and mushroom pie and salad between plates. Drizzle with the **balsamic glaze** and sprinkle the almonds over the salad to serve.

Enjoy!