



# SOUTHWESTERN PORK MEATBALLS

with Roast Potatoes & BBQ Sauce



Bring the flavours of the south to pork meatballs



Potato



Dried Oregano



Garlic



Chives



Tomato



Cucumber



Sweetcorn



Pork Mince



Fine Breadcrumbs



All-American Spice Blend



Baby Spinach Leaves



BBQ Sauce

Hands-on: 30 mins  
Ready in: 40 mins

We got inspired by our American friends and their use of smokey, sweet and spiced flavours in Southwestern meals. That's why these meatballs are studded with corn and served with herbed wedges for a new take on dinner that will quickly become an instant classic.

**Pantry Staples:** Olive Oil, Eggs, Balsamic Vinegar, Hoeny

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **two oven trays** lined with **baking paper**
- **large frying pan**



### 1 ROAST THE POTATOES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potatoes** (unpeeled) into 1cm wedges. Divide the potatoes and **dried oregano** over two oven trays lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat and spread in a single layer. Roast for **25-30 minutes** or until tender. **TIP:** *Cut the potatoes to the correct size to ensure they cook in the allocated time.*



### 2 GET PREPPED

While the potatoes roast, finely chop the **garlic** (or use a garlic press). Thinly slice the **chives**. Thinly slice the **tomato** into half-moons. Thinly slice the **cucumber** into rounds. Drain the **sweetcorn**.



### 3 MAKE THE MEATBALLS

In a large bowl, add the **pork mince**, **fine breadcrumbs**, **egg**, **garlic**, **chives**, **All-American spice blend**, the **salt**, **1/2** the **sweetcorn**, and a **pinch** of **pepper** and mix to combine. Using damp hands, shape spoonfuls of the mixture into meatballs and transfer to a plate (you should get about 20 meatballs).



### 4 COOK THE MEATBALLS

Heat a **drizzle** of **olive oil** in a large frying pan over a medium-high heat. Once hot, add the **meatballs** and cook, turning regularly, for **4-5 minutes**, or until browned. Reduce the heat to medium, add the **remaining sweetcorn** to the pan and cook, tossing occasionally, for a further **4-5 minutes** or until golden and lightly charred. **TIP:** *If your pan is getting crowded, cook in batches for the best results!*



### 5 MAKE THE SALAD

While the meatballs are cooking, combine the **balsamic vinegar**, **honey** and **1 1/2 tbs** of **olive oil** in a large bowl. Season to taste with **salt** and **pepper**. Add the **baby spinach leaves**, **tomato** and **cucumber** to the bowl. Toss to coat just before serving.



### 6 SERVE UP

Divide the potatoes, Southwestern pork meatballs and charred corn between plates. Serve with the **BBQ sauce** and salad.

**TIP:** *For kids, follow our serving suggestion in the main photo!*

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
potato	4
dried oregano	2 sachets
garlic	2 cloves
chives	1 bunch
tomato	2
cucumber	2
sweetcorn	1 tin (300 g)
pork mince	1 packet
fine breadcrumbs	2 packets
eggs*	2
All-American spice blend	1 sachet
salt*	½ tsp
balsamic vinegar*	1 tbs
honey*	½ tsp
baby spinach leaves	1 bag (60 g)
BBQ sauce	2 tubs (80 g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2460kJ (587Cal)	396kJ (95Cal)
Protein (g)	43.9g	7.1g
Fat, total (g)	18.6g	3.0g
- saturated (g)	5.4g	0.9g
Carbohydrate (g)	55.7g	9.0g
- sugars (g)	16.8g	2.7g
Sodium (g)	1200mg	194mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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