

Spiced Pork Meatballs & Caramelised Onion

with Cheesy Garlic Roast Potatoes & Turnip Salad

Grab your Meal Kit with this symbol



Potato



Garlic



Grated Parmesan Cheese



Red Onion



Tomato



White Turnip



Pork Mince



Fine Breadcrumbs



Aussie Spice Blend



Mixed Salad Leaves



Garlic Aioli

 Hands-on: 25-35 mins
Ready in: 35-45 mins

We love this meal – full of twists on the classic meat and veg. Pork mince is a great base for big bold flavours and with homely Aussie spice blend and caramelised onion partnering up, you can banish memories of boring meatballs forever.

Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
butter*	20g	40g
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
red onion	1 (medium)	1 (large)
tomato	1	2
white turnip	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
pork mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
egg*	1	2
Aussie spice blend	1 sachet	1 sachet
mixed salad leaves	1 bag (30g)	1 bag (60g)
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3445kJ (823Cal)	561kJ (134Cal)
Protein (g)	42.2g	6.9g
Fat, total (g)	47.4g	7.7g
- saturated (g)	15.8g	2.6g
Carbohydrate (g)	57.3g	9.3g
- sugars (g)	22.1g	3.6g
Sodium (mg)	1031mg	168mg

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



Roast the potatoes

Preheat the oven to **240°C/220°C**. Cut the **potato** into bite-sized chunks, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**. Meanwhile, finely chop the **garlic**. In a small heatproof bowl, place the **butter** and 1/2 the **garlic**, then microwave until softened. Mash the **garlic butter** with a fork until smooth. When the potatoes are done, remove the tray from the oven, then crush the **potatoes** until 1cm-thick, drizzle over the **garlic butter** and sprinkle with the **grated Parmesan cheese**. Roast until golden, a further **10-12 minutes**.

4



Cook the meatballs

Wash and dry the frying pan, then return to a medium-high heat with a generous drizzle of **olive oil**. Cook the **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.

2



Get prepped

While the potatoes are roasting, thinly slice the **red onion**. Roughly chop the **tomato**. Thinly slice the **white turnip**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, until softened, **5-6 minutes**. Reduce the heat to medium, then add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.

5



Toss the salad

While the meatballs are cooking, combine the **tomato**, **turnip**, **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Season to taste.

3



Make the meatballs

In a medium bowl, combine the **pork mince**, **fine breadcrumbs**, **egg**, **Aussie spice blend**, remaining **garlic** and a pinch of **salt**. Using damp hands, roll heaped spoonfuls of the **pork mixture** into small meatballs. Transfer to a plate. You should get 4-5 meatballs per person.

6



Serve up

Divide the spiced pork meatballs, cheesy garlic roast potatoes and turnip salad between plates. Top the meatballs with the caramelised onion. Serve with the **garlic aioli**.

Enjoy!