



# Spiced Pork Loaded Naans with Ballymaloe Relish

with bell peppers and melted cheese

Quick Cook 20 – 25 mins

18



Pork Mince



Naan



Bell Pepper



Salad Leaves



Tomato Paste



Ballymaloe Tomato Relish



Balsamic Glaze



Onion



Mexican Style Spice Mix



Grated Cheese



Pantry Items: Salt, Pepper, Oil, Sugar, Water



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking Sheet with Baking Paper.

## Ingredients

	2P	4P
Pork Mince	240 g	480 g
Naan	2 units	4 units
Bell Pepper	1 unit	2 units
Salad Leaves	40 g	80 g
Tomato Paste	1 tin	2 tins
Ballymaloe Tomato Relish	1 pot	2 pots
Balsamic Glaze	2 sachets	4 sachets
Onion	1 unit	2 units
Mexican Style Spice Mix	2 sachets	4 sachets
Grated Cheese	50 g	100 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	512.5 g	100 g
Energy (kJ/kcal)	3464.4 kJ/ 828 kcal	676 kJ/ 161.6 kcal
Fat (g)	28.7 g	5.6 g
Sat. Fat (g)	11.9 g	2.3 g
Carbohydrate (g)	95.7 g	18.7 g
Sugars (g)	29.1 g	5.7 g
Protein (g)	46.1 g	9 g
Salt (g)	2.2 g	0.4 g

*Nutrition for uncooked ingredients based on 2 person recipe.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.  
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

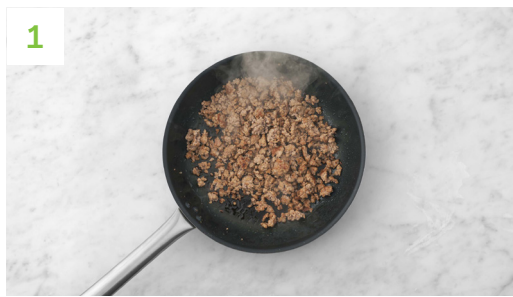
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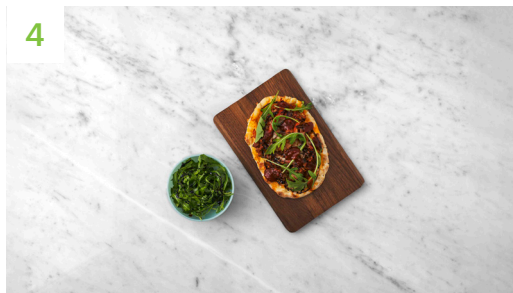


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### Brown the Pork

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Place a large pan over medium-high heat (without oil).
- Once hot, add the **pork mince** and fry until browned, 5-6 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Break the **mince** up with a spoon as it cooks. Season to taste with **salt** and **pepper**.



### Assemble and Serve

- Divide the loaded **naans** between plates.
- Top with a drizzle of remaining **balsamic glaze**.
- Spoon over the **Ballymaloe relish**.
- Scatter a little salad on the **naans** and serve the remaining salad alongside.

### Enjoy!



### Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**. Halve and deseed the **pepper**. Slice into thin strips.
- Add the **pepper** and **onion** to the **pork** and fry for 4-5 mins.
- Add the **Mexican spice** and fry until fragrant, 1 min.
- Stir in the **tomato paste**, ½ tsp **sugar** and 75ml **water** (double both for 4p).
- Lower the heat to medium and simmer until thickened slightly, 3-4 mins. Stir occasionally to prevent sticking. Season to taste with **salt** and **pepper**.



### Warm the Naans

- Place the **naans** on a lined baking tray and distribute the **pork** evenly between them, leaving a 1cm border around the edge as the crust.
- Sprinkle over the **cheese** and pop into the oven.
- Bake until the **cheese** is melted, 4-6 mins.
- Just before serving, toss the **salad leaves** with a drizzle of **oil** and **half** the **balsamic glaze**.
- Season to taste with **salt** and **pepper**.