



Rosemary Pork Meatballs and Cheesy Chips

with red wine jus and roasted carrots

35 – 40 mins

4



Pork Mince



Red Wine Jus



Cranberry Chutney



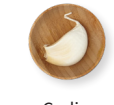
Potatoes



Carrot



Rosemary



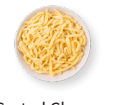
Garlic



Breadcrumbs



Onion



Grated Cheese

Pantry Items: Salt, Water, Pepper, Oil



Rate your recipe!

2024-W45

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, grater

Ingredients

	2P	4P
Pork Mince	240 g	480 g
Red Wine Jus	1 sachet	2 sachets
Cranberry Chutney	1 sachet	2 sachets
Potatoes	600 g	1200 g
Carrot	2 units	4 units
Rosemary	1 unit	2 units
Garlic	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Onion	1 unit	2 units
Grated Cheese	50 g	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	731.1 g	100 g
Energy (kJ/kcal)	3075.2 kJ/ 735 kcal	420.6 kJ/ 100.5 kcal
Fat (g)	26.1 g	3.6 g
Sat. Fat (g)	11.7 g	1.6 g
Carbohydrate (g)	92 g	12.6 g
Sugars (g)	18.4 g	2.5 g
Protein (g)	39.1 g	5.3 g
Salt (g)	2.6 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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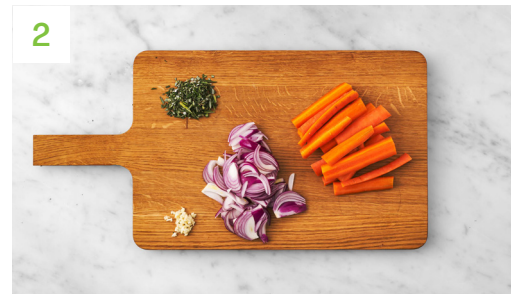
Make the Cheesy Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- On a lined baking tray, toss with **salt, pepper** and a drizzle of **oil**.
- Spread out in a single layer. Cook on the top shelf until golden, 25-30 mins. Turn the tray halfway through.
- When 5 mins of cooking time remain, push the chips together and scatter over the **cheese**. Cook for the remaining time, allowing the **cheese** to melt.



Bake the Meatballs

- In a large bowl, mix **rosemary, mince, garlic, breadcrumbs, 2 tbsp water** (per 2P) and $\frac{1}{4}$ tsp **salt** (per 2P).
- Season with **pepper** and mix together by hand. Roll into evenly-sized balls, 3-4 per person.
- Pop onto a (separate) lined baking tray.
IMPORTANT: Wash hands and equipment after handling raw mince. Meatballs are cooked when no longer pink in the middle.
- Bake on the top shelf of the oven until browned outside and cooked through, 12-15 mins.



Get Prepped

- Meanwhile, pick the **rosemary** leaves from their stalks and roughly chop (discard the stalks).
- Peel and grate the **garlic** (or use a garlic press).
- Halve, peel and thinly slice the **onion**.
- Trim the **carrot**, then halve lengthways (no need to peel). Chop into 1cm wide, 5cm long batons.



Simmer the Sauce

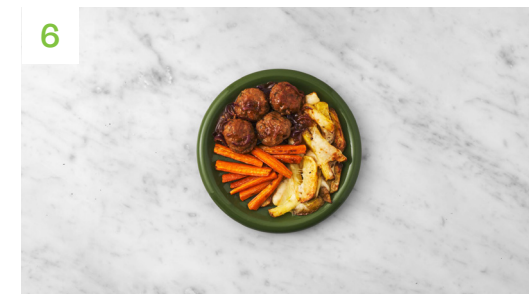
- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion** and fry until softened, 4-5 mins.
- Stir in the **red wine jus** and **cranberry chutney**.
- Allow the sauce to bubble and thicken, stirring regularly, 2-3 mins.
- When the meatballs are cooked through, add them to the sauce and toss to coat.

TIP: Loosen the sauce with a splash of water if you feel it's too thick.



Roast the Carrot

- Pop the **carrots** onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- Roast on the middle shelf of the oven until tender, 20-25 mins. Turn the tray halfway through cooking.



Divide and Serve

- Share the cheesy chips and roasted **carrot** between plates.
- Serve the meatballs and sauce alongside.

Enjoy!