



Pulled Pork and Cranberry Pie

with mash and tomato salad

45 – 50 mins

24



Pulled Pork



Potatoes



Carrot



Garlic



Passata



Dried Thyme



Cranberry Chutney



Salad Leaves



Tomato



Balsamic Glaze



Stock

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



Rate your recipe!

2024-W49

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

Colander, grater, oven dish, pot with lid, potato masher

Ingredients

	2P	4P
Pulled Pork	300 g	600 g
Potatoes	600 g	1200 g
Carrot	1 unit	2 units
Garlic	2 units	4 units
Passata	1 pack	2 packs
Dried Thyme	1 sachet	2 sachets
Cranberry Chutney	1 sachet	2 sachets
Salad Leaves	40 g	80 g
Tomato	1 unit	2 units
Balsamic Glaze	1 sachet	2 sachets
Stock	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	734.3 g	100 g
Energy (kJ/kcal)	2715.4 kJ/ 649 kcal	369.8 kJ/ 88.4 kcal
Fat (g)	16.4 g	2.2 g
Sat. Fat (g)	5.4 g	0.7 g
Carbohydrate (g)	90.9 g	12.4 g
Sugars (g)	28.8 g	3.9 g
Protein (g)	34.5 g	4.7 g
Salt (g)	3.6 g	0.5 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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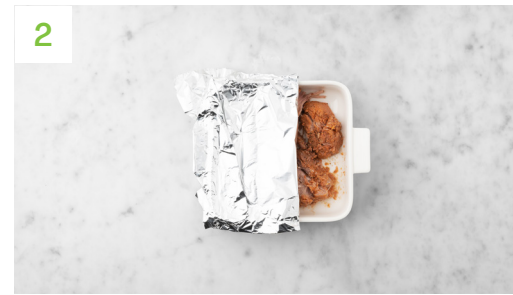
Make the Mash

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks. Place in a pot, cover with **water** and season with **salt**.
- Bring to the boil and cook until fork tender, 12-18 mins.
- Once cooked, drain in a colander (reserving some cooking **water**) and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or cooking **water**. Mash until smooth. Season with **salt** and **pepper**. Cover to keep warm.



Simmer the Sauce

- Stir the **passata**, **cranberry chutney**, **dried thyme**, **stock**, ½ tsp **salt** (per 2P) and 50ml **water** (per 2P) into the pan.
- Bring to the boil, then lower the heat to medium.
- Simmer until thickened, 4-5 mins.
- Once thickened, remove the pan from the heat.



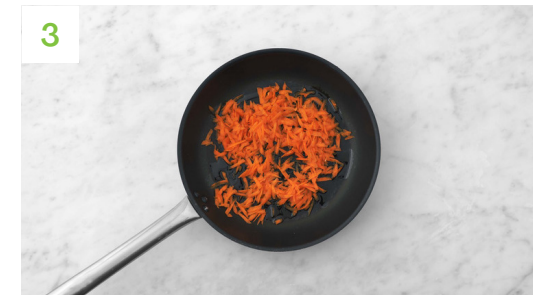
Cook the Pork

- Meanwhile, remove the packaging from the **pork** and pop into an oven dish.
- Cover with foil and cook for 25-30 mins. **IMPORTANT:** Ensure the pork is piping hot throughout.



Bake in the Oven

- When the **pork** is ready, drain the cooking liquid into a bowl.
- Shred the **pork** with two forks while still in the oven dish.
- Add the simmered sauce and 2 tbsp of the reserved cooking **water** (per 2P) then mix well to combine.
- Spread the mash over the top in an even layer, using the back of a spoon to smooth it out.
- Place the pie on the top shelf of the oven to warm, 5-6 mins.



Cook the Veg

- Meanwhile, trim the **carrot** (no need to peel), then coarsely grate.
- Peel and grate the **garlic** (or use a garlic press). Cut the **tomato** into 1cm chunks.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the grated **carrot**. Fry until starting to colour, 5-6 mins.
- Add the **garlic** to the **carrot** and cook for 1 min more.



Finish and Serve

- While the pie warms, mix 1 tbsp **oil** (per 2P) with the **balsamic glaze** in a salad bowl.
- Season to taste with **salt** and **pepper**.
- Just before serving, add the **salad leaves** and **tomato** to the bowl with the dressing. Toss to combine.
- Once cooked, share the **pork** pie between plates.
- Serve the **tomato** salad alongside.

Enjoy!