



Rosemary Pork Meatballs and Mash

with red wine jus and salad

35 – 40 mins

9



Irish Pork Mince



Red Wine Jus



Cranberry Chutney



Potatoes



Rosemary



Garlic



Breadcrumbs



Onion



Salad Leaves



Tomato



Balsamic Glaze

Pantry Items: Salt, Water, Pepper, Oil, Butter, Milk (Optional)



Rate your recipe!

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.

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

Cooking tools you will need

Baking sheet with baking paper, colander, grater, pot with lid, potato masher

Ingredients

	2P	4P
Irish Pork Mince	240 g	480 g
Red Wine Jus	1 sachet	2 sachets
Cranberry Chutney	1 sachet	2 sachets
Potatoes	600 g	1200 g
Rosemary	1 unit	2 units
Garlic	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Onion	1 unit	2 units
Salad Leaves	40 g	80 g
Tomato	1 unit	2 units
Balsamic Glaze	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	401.2 kJ/ 95.9 kcal
Fat (g)	2.7 g
Sat. Fat (g)	0.9 g
Carbohydrate (g)	13.3 g
Sugars (g)	2.4 g
Protein (g)	5.2 g
Salt (g)	0.3 g

See site or app for detailed nutritional info.

Allergens

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

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Make the Mash

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm chunks (no need to peel).
- 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 a little 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

- 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.



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**.



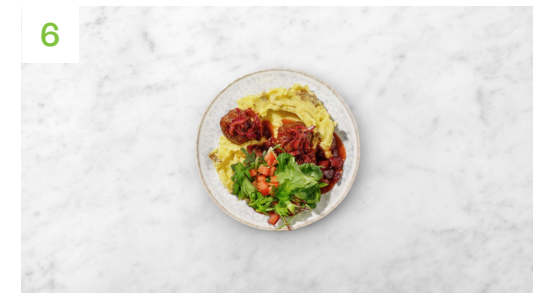
Assemble the Salad

- Chop the **tomato** into 2cm chunks.
- Pop the **tomato** into a salad bowl along with **balsamic glaze**, a drizzle of **oil**, **salt** and **pepper**.
- Just before serving, add the **salad leaves** to the bowl and toss to coat.



Bake the Meatballs

- In a large bowl, mix **rosemary**, **mince**, **garlic**, **breadcrumbs**, 2 tbsp **water** (per 2P) and ¼ 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.



Divide and Serve

- Share the mash between plates.
- Spoon the meatballs and sauce on top.
- Serve **tomato** salad alongside.

Enjoy!