



# Pork Meatballs in Creamy Chive Sauce

with chips and green beans

35 – 40 mins

9



Irish Pork Mince



Potatoes



Garlic



Italian Herbs



Breadcrumbs



Green Beans



Chives



Creme Fraiche



Stock

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



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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.

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, grater, pot with lid, sieve

## Ingredients

	2P	4P
Irish Pork Mince	240 g	480 g
Potatoes	600 g	1200 g
Garlic	2 units	4 units
Italian Herbs	½ sachet	1 sachet
Breadcrumbs	1 pack	1 pack
Green Beans	150 g	300 g
Chives	5 g	10 g
Crema Fraiche	110 g	220 g
Stock	1 sachet	2 sachets

## Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	488.4 kJ/ 116.7 kcal
Fat (g)	5.1 g
Sat. Fat (g)	2.4 g
Carbohydrate (g)	12.7 g
Sugars (g)	1 g
Protein (g)	5.8 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.

## Contact

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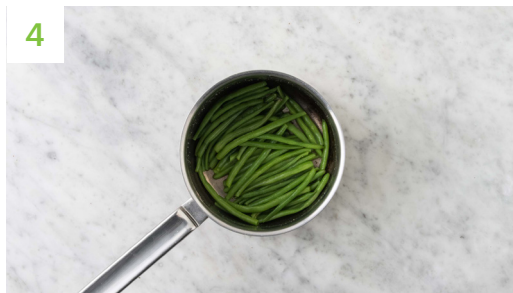
You can recycle me!



## Cook the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn the tray halfway through.

**TIP:** Use two baking trays if necessary.



## Boil the Green Beans

- When 10 mins of cooking time remain, boil a pot of **salted water**.
- When boiling, add the **green beans** and cook until tender, 3-5 mins.
- Once cooked, drain in a sieve and pop back in the pot, off the heat.
- Season with **salt** and **pepper**, add a knob of **butter** (if you have any to hand). Set aside and cover to keep warm.

**TIP:** To save time you can also boil the water in your kettle.



## Shape the Meatballs

- Peel and grate the **garlic** (or use a garlic press).
- In a large bowl, combine **pork mince**, **breadcrumbs** and **half the garlic**.
- Add in ¼ tsp **salt** (per 2P), 2 tbsp **water** (per 2P) and **half a sachet of Italian herbs** (per 2P).
- Season with **pepper** and mix together by hand. **IMPORTANT:** Wash hands and equipment after handling raw mince.
- Roll into evenly-sized balls, 3-4 per person. Pop onto a separate lined baking tray.



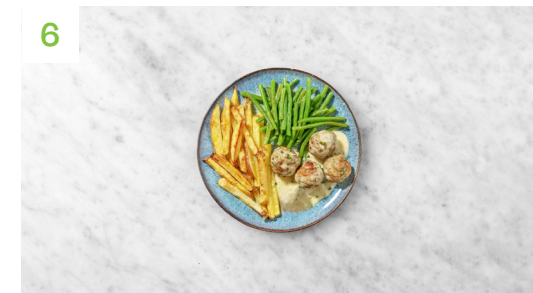
## Simmer the Sauce

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the remaining **garlic** and cook until fragrant, 30 secs.
- Stir in the **creme fraiche**, **stock** and 75ml **water** (per 2P).
- Bring to the boil and simmer until slightly thickened, 1-2 mins.
- Once thickened, stir in **three-quarters** of the **chives**. Season to taste with **pepper**, then remove the pan from the heat.



## Bake the Meatballs

- Trim the **green beans**.
- Roughly chop the **chives** (use scissors if you prefer).
- When the chips are halfway through cooking, turn the tray then pop the meatballs into the oven.
- Bake until the meatballs are browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** Meatballs are cooked when no longer pink in the middle.



## Divide and Serve

- When everything is ready, stir the cooked meatballs through the creamy sauce (reheating the sauce if necessary).
- Share the meatballs and sauce between plates.
- Sprinkle over as much of the remaining **chives** as you like.
- Serve with chips and **green beans** alongside.

**Enjoy!**