



# Pork Chilli Loaded Naan

with cheese, tomato and scallion

20 – 25 mins • Spicy

15



Irish Pork Mince



Grated Cheese



Mexican Style Spice Mix



Stock



Black Beans



BBQ Sauce



Tomato



Chipotle Paste



Passata



Scallion



Mayo



Naan



Irish Beef Mince



Turkey Mince

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



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, sieve

## Ingredients

	2P	4P
Irish Pork Mince	240 g	480 g
Grated Cheese	50 g	100 g
Mexican Style Spice Mix	1 sachet	2 sachets
Stock	1 sachet	2 sachets
Black Beans	1 pack	2 packs
BBQ Sauce	2 sachets	4 sachets
Tomato	2 units	4 units
Chipotle Paste	1 sachet	2 sachets
Passata	1 pack	2 packs
Scallion	1 unit	2 units
Mayo	2 sachets	4 sachets
Naan	2 units	4 units
Irish Beef Mince	240 g	480 g
Irish Turkey Mince	250 g	500 g

## Nutrition

for uncooked ingredient	Per 100g	Recipe 1	Recipe 2
		Per 100g	Per 100g
Energy (kJ/kcal)	657 kJ/ 157 kcal	683 kJ/ 163 kcal	600 kJ/ 143 kcal
Fat (g)	6.1 g	6.6 g	4.2 g
Sat. Fat (g)	1.9 g	2.3 g	1.2 g
Carbohydrate (g)	14.9 g	14.9 g	14.8 g
Sugars (g)	3 g	3 g	3 g
Protein (g)	7.4 g	7.6 g	8.5 g
Salt (g)	0.6 g	0.6 g	0.6 g

See site or app for detailed nutritional info.

## Allergens

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

## Contact

Share your creations with #HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



## 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 it up with a spoon as it cooks. Season with **salt** and **pepper**.



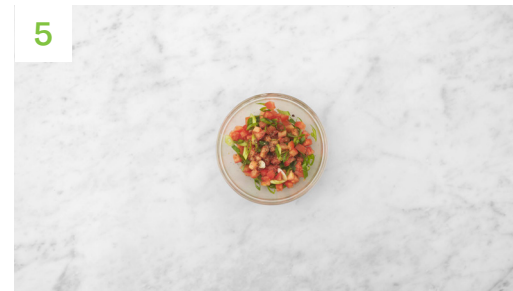
## Top the Naans

- Once simmered, remove the pan from the heat and stir in the **chipotle paste**. Season to taste with **salt** and **pepper**.
- Place the **naans** on a lined baking tray and distribute the **pork** chilli evenly between them, leaving a 1cm border around the edge as the crust.
- Sprinkle over the **cheese** and pop back into the oven.
- Bake until the **cheese** is melted, 4-6 mins.



## Get Prepped

- Drain and rinse the **black beans** in a sieve.
- Chop the **tomato** into 1cm chunks.



## Finishing Touches

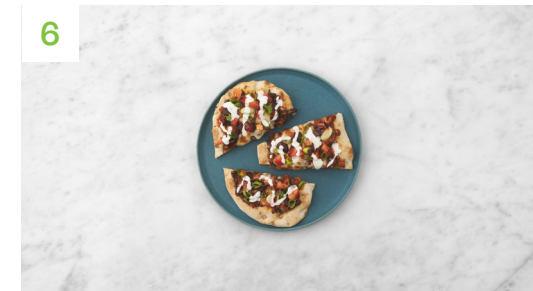
- While the **naans** bake, trim and thinly slice the **scallion**.
- Toss the sliced **scallion** together with the **tomato**.



## Simmer the Sauce

- Add the **Mexican spice** to the **pork** and fry until fragrant, 1 min.
- Stir in the **beans**, **passata**, **stock**, ½ tsp **sugar** (per 2P) and 75ml **water** (per 2P).
- Lower the heat to medium and simmer until thickened slightly, 3-4 mins. Stir occasionally to prevent sticking.
- Meanwhile, in a medium bowl, mix 1 tbsp of **oil** (per 2P), ½ tsp of sugar (per 2P), **salt** and **pepper**.
- Add the **tomatoes** and toss to coat.

**TIP:** Add a splash of water if the sauce is too thick.



## Garnish and Serve

- Share the warm **naan** between plates.
- Top with the **tomato** and **scallion**.
- Drizzle the **mayo** and **BBQ sauce** over the top.

Enjoy!

CUSTOM  
OPTIONS



### IRISH BEEF MINCE

Swapping to beef mince? Follow the recipe as written, replacing 'pork' with 'beef' where necessary.



### TURKEY MINCE

Swapping to turkey mince? Follow the recipe as written, replacing 'pork' with 'turkey' where necessary.