



BRITISH PORK PIE

with Green Peas and Apple Chutney

MAKE
FIRST

FAMILY



HELLO PORK PIE!

Pork pie is a traditional British dish, served hot or cold

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 875



Pork Strips



Puff Pastry



Green Peas



Granny Smith
Apple



Whole Grain
Mustard



All-Purpose Flour



Orange
Marmalade



Chicken Broth
Concentrate



Thyme



Sage



Sour Cream



Shallot

BUST OUT

- 9x13 Baking Dish
- Potato Masher
- Large Non-Stick Pan
- Small Pot
- Measuring Cups
- Sugar (2 tsp)
- Measuring Spoons
- Butter (2 (2 tbsp))
- Paper Towels
- Salt and Pepper
- Peeler
- Olive or Canola oil

INGREDIENTS

4-person

- Pork Strips 680 g
- Puff Pastry 1,2,3,4,8,9 340 g
- Green Peas 227 g
- Granny Smith Apple 2
- Whole Grain Mustard 6,9 2 tbsp
- All-Purpose Flour 1 2 tbsp
- Orange Marmalade 3 tbsp
- Chicken Broth Concentrate 2
- Thyme 10 g
- Sage 10 g
- Sour Cream 2 6 tbsp
- Shallot 100 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 6 Mustard/Moutarde
- 1 Wheat/Blé
- 7 Peanut/Cacahuète
- 2 Milk/Lait
- 8 Sesame/Sésame
- 3 Egg/Oeuf
- 9 Sulphites/Sulfites
- 4 Soy/Soja
- 10 Crustacean/Crustacé
- 5 Tree Nut/Noix
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **425°F** (to bake the pastry topping). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Peel, then thinly slice the **shallots**. Roughly chop the **sage leaves**. Strip **1 tbsp thyme leaves** from the stems. Pat the **pork strips** dry with paper towels. Cut **pork strips** into 1-inch pieces.



4 BAKE PIE Transfer the **pork mixture** to a 9x13-inch baking dish. Unroll the **puff pastry** and lay over top of the **filling**. Brush the top of the **pastry** with **½ tbsp oil** and sprinkle over **¼ tsp salt**. Using a knife, make three small slits into the top of the **pastry**. Bake in the middle of the oven until the **puff pastry** is golden-brown and flaky, 18-20 min.



2 COOK PORK Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** then the **pork**. Season with **salt** and **pepper**. Cook, stirring, until golden-brown and cooked through, 3-4 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



5 MAKE CHUTNEY Meanwhile, peel, core, then cut **apples** into ½-inch cubes. Heat a small pot over medium-high heat. When pot is hot, add **1 tbsp oil**, then **apples**, **marmalade**, **mustard**, **2 tsp sugar** and **¼ cup water**. Cook, stirring often, until the **apples** have softened and mixture has slightly thickened, 9-10 min. Remove pot from heat. Gently mash **apple chutney** with a fork or potato masher.



3 COOK FILLING Add the **peas**, **sage**, **thyme**, **shallots** and **2 tbsp butter** to the pan. Cook, stirring often, until **shallots** are softened, 2-3 min. Sprinkle over **flour**. Stir, until **flour** is cooked, 1 min. Add the **sour cream**, **broth concentrates** and **1 cup water** to the pan. Cook until the **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.



6 FINISH AND SERVE Divide the **pork pie** between plates and serve with a dollop of the **apple chutney**.

SWEET!

Leftover chutney? Spread on toast for a sweet and savoury morning treat!