



Italian Pork Stew

with Potatoes and Cheesy Garlic Bread

35 Minutes



Ground Pork



Artisan Roll



Yellow Potato



Carrot



Baby Spinach



Italian Seasoning



Garlic Salt



Chicken Broth Concentrate



Tomato Sauce



Mozzarella Cheese, shredded



All-Purpose Flour

HELLO MOZZARELLA

This creamy cheese takes garlic bread from simple to luxurious

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheet, vegetable peeler, measuring spoons, silicone brush, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Artisan Roll	2	4
Yellow Potato	300 g	600 g
Carrot	170 g	340 g
Baby Spinach	113 g	227 g
Italian Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Chicken Broth Concentrate	2	4
Tomato Sauce	2 tbsp	4 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
All-Purpose Flour	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, half the Italian Seasoning, ½ tsp garlic salt and 1 tbsp oil** (dbl both for 4 ppl) to a baking sheet. Season with **pepper**, then toss to combine. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.



Start stew

Add **tomato sauce, flour** and **¼ tsp garlic salt** (dbl for 4 ppl). Cook, stirring often, until combined, 1-2 min. Add **broth concentrates** and **2 cups water** (dbl for 4 ppl). Bring to a boil over high, then reduce to medium and simmer, stirring occasionally, until **carrots** are tender and **stew** is slightly thickened, 8-10 min.



Prep

While **potatoes** roast, peel **carrot**. Halve lengthwise, then cut into ¼-inch half-moons. Roughly chop **spinach**.



Make cheesy garlic bread

While **stew** simmers, add **remaining Italian Seasoning, remaining garlic salt** and **1 ½ tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Halve **rolls**, then arrange on another baking sheet, cut-sides up. Brush **oil mixture** onto cut sides, then sprinkle **mozzarella** over top. Bake in the **top** of the oven, until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



Cook pork and veggies

Heat a large pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until beginning to brown, 2-3 min. Add **carrots** and cook, stirring occasionally, until **pork** is cooked through, 4-5 min. ** Season with **salt** and **pepper**.



Finish and serve

Add **potatoes** and **spinach** to the **stew**. Stir until **spinach** wilts, 1-2 min. Cut **cheesy garlic bread** into 1-inch slices. Divide **stew** between bowls. Serve **cheesy garlic bread** on the side, for dipping.

Dinner Solved!