



Italian Pork Stew

with Potatoes and Cheesy Bread

Family Friendly 30 Minutes



Ground Pork



Yellow Potato



Carrot



Italian Seasoning



Chicken Broth Concentrate



Tomato Sauce Base



Artisan Bun



Mozzarella Cheese, shredded



Shallot



Garlic Puree



Gravy Spice Blend

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Yellow Potato	360 g	720 g
Carrot	170 g	340 g
Italian Seasoning	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Artisan Bun	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Shallot	50 g	100 g
Garlic Puree	1 tbsp	2 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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Prep

Halve **potatoes** lengthwise, then cut into ¼-inch half-moons. Peel, then finely chop **shallot**. Peel, then cut **carrot** into ¼-inch pieces.



Cook stew

Add **tomato sauce base**, **Gravy Spice Blend**, **garlic puree** and **half the Italian Seasoning** to the pot with **pork**. Cook, stirring often, until **pork** is coated, 1 min. Add **broth concentrate**, **potatoes and veggies** and **2 cups water** (dbl for 4 ppl). Bring to a boil over high. Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **veggies** are tender and **stew** thickens slightly, 10-12 min. Season with **salt** and **pepper**, to taste. (**TIP**: If you prefer a more brothy stew, add more water, ¼ cup at a time.)



Cook potatoes and veggies

Heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **potatoes, shallots** and **carrots**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **potatoes and veggies** soften slightly, 4-5 min. Transfer **potatoes and veggies** to a large bowl.



Toast cheesy bread

While **stew** simmers, halve **buns**. Add **remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Arrange **buns** on an unlined baking sheet, cut-side up. Brush cut sides with **herb oil**, then sprinkle with **cheese**. Toast in the **middle** of the oven until **cheese** melts, 3-4 min. (**TIP**: Keep an eye on them so that they don't burn!)



Cook pork

Reduce heat to medium, then add **pork** to the same pot. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**



Finish and serve

Divide **Italian pork stew** between bowls. Serve **cheesy bread** alongside for dipping.

Dinner Solved!