



Bacon Wrapped Pork and Onion Gravy

with Roast Potatoes, Red Cabbage and Green Beans

ROAST 90 Minutes • 1.5 of your 5 a day

Nº 26



Potato



Pork Leg Topside



Streaky Bacon



Plain Flour



Red Cabbage



Soy Sauce



Balsamic Vinegar



Butter



Chicken Stock Powder



Original Onion Marmalade



Green Beans

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Two Saucepans, Frying Pan, Two Baking Trays, Colander and Measuring Jug.

Ingredients

	2P	3P	4P
Potato**	700g	1.15kg	1.4kg
Pork Leg Topside**	450g	675g	900g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Plain Flour 13)	24g	36g	48g
Red Cabbage**	1 small	1 small	1 large
Soy Sauce 11) 13)	1 sachet	1 sachet	2 sachets
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Sugar for the Cabbage*	1 tsp	1½ tsp	2 tsp
Water for the Red Cabbage*	75ml	100ml	150ml
Butter 7) **	30g	45g	60g
Water for the Gravy*	400ml	600ml	800ml
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Original Onion Marmalade	1 pot	1½ pots	2 pots
Green Beans**	1 small pack	1 large pack	2 small packs

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	862g	100g
Energy (kJ/kcal)	3596/859	417/100
Fat (g)	93	11
Sat. Fat (g)	13	2
Carbohydrate (g)	91	11
Sugars (g)	19	2
Protein (g)	67	8
Salt (g)	3.72	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **11)** Soya **13)** Gluten **14)** Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK



1. Get Started

Preheat your oven to 200°C and bring a large saucepan of **water** to the boil with 0.5 tsp of **salt**. Peel and chop the **potatoes** into 4cm chunks. Pat the **pork** dry with some kitchen roll, then season with **salt** and **pepper** and drizzle with **oil**. Heat a frying pan over high heat and brown the **pork** all over, 2 mins, turning often. Transfer to a baking tray and lay the **bacon rashers** over the **pork**, tucking them under at the bottom.



4. Red Cabbage Time

Meanwhile, cut the **cabbage** in half through the root, remove the triangle root in the middle and discard, then slice thinly. Heat a drizzle of **oil** in a large saucepan on medium high heat. Once the **oil** is hot, add the **cabbage**, season with **salt** and **pepper**, and stir fry for 2 mins. Pour in the **soy sauce**, **balsamic vinegar**, **sugar** and **water** (see ingredients for both amounts). Stir and bring to a simmer, then reduce the heat to medium low, cover with a lid and leave to cook until the **cabbage** is tender, 10-12 mins. Stir twice in this time. Once tender, remove the lid, increase the heat to medium and cook until the liquid has reduced, 8-10 mins.



2. Roast the Pork!

Roast the **pork** on the middle shelf of your oven for **2P: 40 mins // 3P: 55 mins // 4P: 75 mins** (depending on size). **IMPORTANT:** The pork is cooked when no longer pink in the middle. Pour a good glug of **oil** onto another baking tray and pop in your oven. Add the **potatoes** to the boiling **water** and cook for 7-8 mins or until the edges have softened when you poke them with a knife.



5. Make the Gravy

Meanwhile, pop a saucepan on medium high heat and add half the **butter**. Allow the **butter** to melt, then stir in the remaining **flour**. You've made a roux! Cook until the **roux** is a medium brown colour and gradually stir in the **water** (see ingredients for amount), **chicken stock powder** and **onion marmalade**. Bring to the boil, stirring out any lumps that form. Lower the heat and simmer until the **gravy** has thickened to your liking, 10-15 mins. When the **pork** is ready, allow to rest, wrapped in foil for 10-15 mins before slicing. Fill your pan with **water** and ½ tsp of **salt** and pop on high heat.



3. Roast the Potatoes

Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on **half** the **flour**. Give your pan a shake to fluff them up. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season with **salt**. Roast the **potatoes** on the top shelf of your oven until golden, 45-50 mins, turn halfway through. Wash your saucepan and set aside - you'll use it later.



6. Fry the Beans and Finish

Get any washing up done. Once your **water** is boiling, and once everything is nearly ready, add the **beans** to the **water** and simmer until tender, 4-5 mins. Once cooked drain in a colander. Stir the remaining **butter** into the **red cabbage**, taste and add **salt** and **pepper** if you feel it needs it. Add any **pork resting juices** to the **gravy** if it needs thinning slightly, reheat if necessary. Slice the **pork** thinly and add to the plate along with the **veggies**. Pour over the **gravy**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.