



Pork Meatballs in Creamy Chive Sauce

with Chips and Green Beans

Family Eat Me Early • 35-40 Minutes

10



Potatoes



Panko Breadcrumbs



Pork Mince



Italian Style Herbs



Green Beans



Garlic Clove



Chives



Creme Fraiche



Chicken Stock Paste



Chilli Flakes

Pantry Items
Salt

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, baking paper, garlic press, saucepan, lid, sieve and frying pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Panko Breadcrumbs 13	10g	20g	25g
Water for the Meatballs*	2 tbsp	3 tbsp	4 tbsp
Pork Mince**	240g	360g	480g
Italian Style Herbs	1 sachet	1 sachet	2 sachets
Salt for the Meatballs*	¼ tsp	½ tsp	½ tsp
Green Beans**	150g	200g	300g
Garlic Clove**	1	1	2
Chives**	1 bunch	1 bunch	1 bunch
Creme Fraiche** 7	150g	225g	300g
Water for the Sauce*	75ml	100ml	125ml
Chicken Stock Paste	10g	15g	20g
Chilli Flakes	1 pinch	1 pinch	1 pinch

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	512g	100g
Energy (kJ/kcal)	2886/690	564/135
Fat (g)	42	8
Sat. Fat (g)	21	4
Carbohydrate (g)	50	10
Sugars (g)	7	1
Protein (g)	30	6
Salt (g)	1.97	0.39

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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1



Cook the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the middle shelf until golden, 25-30 mins. Turn halfway through.

2



Meatball Time

In the meantime, pop the **panko breadcrumbs** into a medium bowl. Add the **water for the meatballs** (see ingredients for amount) and mix together. Add the **pork mince**, **Italian style herbs** and season with **salt for the meatballs** (see ingredients for amount) and **pepper**. Using your hands, mix everything together until very well combined. Shape the **mixture** into evenly sized balls, 4 per person. Pop onto another large baking tray. **IMPORTANT: Wash your hands and equipment after handling raw mince.**

3



Finish the Prep

Trim the **green beans**. Peel and grate the **garlic** (or use a garlic press). Roughly chop the **chives**. When the **chips** are halfway through cooking, drizzle the **meatballs** with **oil** and bake on the top shelf of your oven until browned on the outside and cooked through, 12-15 mins. **IMPORTANT: The meatballs are cooked when no longer pink in the middle.**

4



Cook the Beans

When 10 mins of baking time remain, bring a saucepan of **water** with **¼ tsp salt** to the boil. When boiling, add the **beans** and cook until tender, 3-5 mins. Once cooked, drain in a sieve and return to the pan, off the heat. Season with **salt** and **pepper** (and a knob of **butter** if you have any), then cover with a lid or foil to keep warm. Set aside.

5



Make the Sauce

Meanwhile, heat a drizzle of **oil** in a medium frying pan on medium-high heat. Once hot, add the **garlic** and stir-fry until fragrant, 30 secs. Stir in the **creme fraiche**, **water for the sauce** (see ingredients for amount) and **chicken stock paste**. Bring to the boil and simmer until slightly thickened, 1-2 mins, then stir in **three quarters** of the **chives**. Season to taste with **pepper**, then remove from the heat. When the **meatballs** are cooked, stir them through the **sauce** and warm through if necessary.

6



Serve

When everything is ready, spoon the **meatballs** and **creamy chive sauce** onto your plates. Serve the **chips** and **green beans** alongside. Sprinkle over the remaining **chives** and a pinch of **chilli flakes** (careful, they're hot) for those who'd like some heat.

Enjoy!