

Sweet Mango Pork Patties

Juicy pork patties get a tropical twist with mango chutney, roasted veggies and a creamy yoghurt dip.







FROM YOUR BOX

BABY POTATOES	600g
SWEET POTATO	400g
CARROTS	3
RED ONION	1
NATURAL YOGHURT	1 tub
MANGO CHUTNEY	3 x 45g
PORK MINCE	500g
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

COOKING tooLS

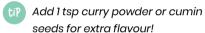
oven dish, large frypan

Before you start cooking!



1 Roast the VegetaBles

Set oven to 220°C. Quarter baby potatoes. Cut sweet potato and carrots into bite-sized pieces. Wedge red onion. Toss on a lined tray with oil, salt and pepper. Roast for 25-30 minutes.





4. Cook the PattieS

Heat a frypan with oil over mediumhigh heat. Add the patties and cook for 3-4 minutes each side or until golden and just cooked through.



2 Make the YoghuRt DiP

Mix yoghurt with 45g mango chutney in a small bowl. Season with salt and pepper to taste. Set aside in the fridge until serving.



3 PRepare the Patties

In a bowl, mix pork mince with 45g mango chutney, salt, pepper and 1 tsp ground cumin. Shape into 8 patties using your hands.

Chop and add some chives to the pork if you like!



5. Glaze the Pork Patties

Stir in 45g mango chutney and turn patties to coat. Take off heat.



5. finish and serve

Serve roasted veggies and patties with a spoonful of mango yoghurt dip and sprinkle with chopped chives.

Serve with a fresh garden salad if you like!