



# Pork Patties

## with Potato Hash

Pork mince patties with golden cubes of roast potatoes, served with a fresh salad and aioli for dipping.



35 minutes



2 servings



Pork

## FROM YOUR BOX

MEDIUM POTATOES	3
BABY COS LETTUCE	1
TOMATO	1
GREEN CAPSICUM	1
PORK MINCE	500g
AIOLI	1 sachet

## FROM YOUR PANTRY

oil for cooking, salt and pepper, dried herb (of choice)

## NOTES

You can transform this dish into meatballs with mash potato if you feel like a warmer dish! Use a pinch of nutmeg to season the meatballs and serve with gravy!

If you have burger buns you can make larger patties with the pork mince and fill the buns with the salad ingredients and aioli. Use the potatoes to make wedges.

## 1. ROAST THE POTATOES

Set oven to 250°C. Dice potatoes and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.

**TIP** *Season with a ground spice or dried herb for extra flavour. Cut the potatoes into wedges, chips or slices if preferred! You could also use the potatoes to make a mash instead.*

## 2. PREPARE THE SALAD

Rinse and tear lettuce leaves. Slice tomato and capsicum. Set aside.

**TIP** *You could chop the vegetables and toss with fresh parsley, dill or diced feta cheese for a greek style salad. Add some sliced red onion or olives if you have some and dress with lemon juice and olive oil.*

## 3. COOK THE PORK PATTIES

Combine pork mince with **2 tsp dried herb of choice, salt and pepper**. Shape into 8 even sized patties. Cook in a frypan over medium–high heat with **oil** for 3–4 minutes each side or until cooked through.

**TIP** *We used 1 tsp dried thyme and 1 tsp dried sage. You can use a pre-made spice mix, herb mix or chopped fresh herbs if you have some. To bulk out the mixture for more patties, you can add breadcrumbs, diced onion, sliced chives or grated carrot.*

## 4. FINISH AND SERVE

Serve pork patties with roast potatoes, salad and aioli for dipping.

**TIP** *You can stir some sweet–chilli sauce, seasoning or curry powder through the aioli for a different flavour.*

**This recipe has simplified instructions to help lower your meal cost.**