

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork Patties

with Sweet Potato Wedges

Juicy pork patties served with crispy sweet potato wedges, a fresh cucumber and tomato salad, and creamy aioli for dipping.



35 minutes



2 servings



Pork

FROM YOUR BOX

SWEET POTATOES	500g
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1
TOMATO	1
PORK MINCE	500g
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

This dish can be transformed into stuffed sweet potato boats. Fill roast sweet potato halves with spiced pork mince and top with fresh salsa.

1. ROAST THE SWEET POTATOES

Set oven to 220°C. Cut **sweet potatoes** into wedges. Toss with **oil**, **salt**, and **pepper** on a lined tray. Roast for 25–30 minutes or until golden and tender.

TIP *You can dice the sweet potatoes and roast or make a mash if preferred. Add some ground spice or chopped rosemary for flavour.*

2. PREPARE THE SALAD

Dice **cucumber**, **capsicum**, and **tomato**. Toss together.

TIP *You can dress the salad with some lemon juice or vinaigrette of choice. Add some fresh parsley, dill or mint if you have some.*

3. COOK PORK PATTIES

Combine **pork mince** with **salt**, **pepper**, and **seasoning of choice** (see tip). Shape into 1 tbsp size patties. Heat **oil** in frypan over medium-high. Cook patties for 3–4 minutes each side until browned and cooked through.

TIP *You can use dried herbs such as oregano, thyme and tarragon or a spice such as ground paprika, fennel seeds or cumin to flavour the pork. Add a diced onion, grated carrot or bread crumbs into the mixture to bulk it out.*

4. FINISH AND SERVE

Divide **sweet potato wedges**, **salad**, and **patties** between plates. Serve with **aioli** for dipping.

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