

X4



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



4 servings



Pork

## FROM YOUR BOX

SWEET POTATOES	1kg
LEBANESE CUCUMBER	1
GREEN CAPSICUM	1
TOMATOES	2
PORK MINCE	500g
AIOLI	2 sachets

## 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 **tomatoes**. 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.**