



Pork and Chorizo Pie with Cheesy Mash Top and Spinach

Classic 35-40 Minutes • Mild Spice • 3 of your 5 a day

5



Potatoes



Red Onion



Garlic Clove



Carrot



Pork Mince



Chorizo



Tomato Passata



Chicken Stock Paste



Mature Cheddar
Cheese



Baby Spinach

Before you start

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

Cooking tools

Saucepan, garlic press, frying pan, grater, colander, potato masher and ovenproof dish.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Red Onion**	1	1	2
Garlic Clove**	1	2	2
Carrot**	1	2	2
Pork Mince**	240g	360g	480g
Chorizo**	60g	90g	120g
Tomato Passata	1 carton	1½ cartons	2 cartons
Water for the Sauce*	200ml	300ml	400ml
Chicken Stock Paste	10g	15g	20g
Mature Cheddar Cheese** 7)	60g	90g	120g
Baby Spinach**	100g	200g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	716g	100g
Energy (kJ/kcal)	3089 / 738	431 / 103
Fat (g)	39	5
Sat. Fat (g)	16	2
Carbohydrate (g)	55	8
Sugars (g)	11	2
Protein (g)	46	6
Salt (g)	3.71	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

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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Cook the Potatoes

Put a large saucepan of **water** with ½ **tsp salt** on to boil for the **potatoes**. Chop the **potatoes** into 2cm chunks (peel first if you prefer). When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.



Prep the Veg

While the **potatoes** cook, halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press). Trim the **carrot**, then quarter lengthways (no need to peel). Chop widthways into small pieces.



Fry the Mince

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **pork mince** and cook until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle. Add the **onion**, **carrot** and **chorizo** to the **mince**, then cook until the **veg** has started to soften, 5-6 mins. Stir in the **garlic** and cook for 1 min more.



Simmer the Sauce

Add the **tomato passata**, **water for the sauce** (see ingredients for amount) and **chicken stock paste** to the **mince** pan and stir to combine. Bring to the boil, then lower the heat and simmer until the **sauce** has thickened and reduced by half, 10-15 mins. Meanwhile, grate the **Cheddar cheese**.



Mash your Mash

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Season to taste with **salt** and **pepper**. Cover with a lid to keep warm and set aside. Preheat your grill to its highest setting.



Grill and Serve

Once the **sauce** has thickened, stir in the **spinach** a handful at a time until wilted and piping hot, 1-2 mins. Simmer for 2-3 mins on high heat, then season to taste with **salt** and **pepper** if needed. Transfer the **filling** to an ovenproof dish, then top with an even layer of **mash**. Sprinkle on the **cheese**, then grill until golden and bubbling, 3-5 mins. Serve your **pork and chorizo pie** on plates.

Enjoy!