



PORK RAGÙ OVER CREAMY MASHED POTATOES

with Peas, Carrots & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Carrots



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Ground Pork



1 | 2
Tomato Paste



1 TBSP | 2 TBSP
Italian Seasoning



4 oz | 8 oz
Peas



1 | 2
Chicken Stock
Concentrate



1 oz | 2 oz
Mirepoix Paste



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



1 | 2
Crispy Fried Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 830



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 780



HELLO

MIREPOIX PASTE

All of the complex, savory-sweet flavor boost of a mirepoix (sautéed onion, carrot, and celery) without any of the chopping!

WELL DONE!

In Step 4, we instruct you to create a “well” in the center of your mashed potatoes. Adding this indentation will help the ragù settle into the potatoes when you add it.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Potato masher
- Peeler
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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*Ground Pork is fully cooked when internal temperature reaches 160°.

🔄 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 START PREP & COOK POTATOES

- Wash and dry produce.
- Dice **potatoes** into ½-inch pieces.
- Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot and keep covered off heat until Step 4.



3 MAKE RAGÙ

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **carrots**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 2-3 minutes.
- Add **pork***, **garlic**, **tomato paste**, **Italian Seasoning**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.
- Reduce heat to medium. Add **peas**, **stock concentrate**, and **½ cup plain water** (¾ cup for 4 servings); cook, stirring, until thickened and flavors meld, 2-3 minutes. Stir in **mirepoix paste**. (TIP: If ragù becomes too thick, stir in **splashes of water**.) Season to taste with **salt** and **pepper**.

🔄 Swap in **beef*** for pork.



2 FINISH PREP

- While potatoes cook, trim, peel, and dice **carrots** into ½-inch pieces. Peel and mince or grate **garlic**.



4 FINISH & SERVE

- Return pot with **drained potatoes** to stovetop over low heat. Add **crème fraîche** and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season to taste with **salt** and **pepper**.
- Divide **mashed potatoes** between shallow bowls. Using the back of a spoon, create a well in mashed potatoes; top with **ragù**. Sprinkle with **crispy fried onions** and serve.