

Tex-Mex Pork Rissoles & Paprika Cheesy Fries

with Charred Corn Salsa & Sour Cream

Grab your Meal Kit with this symbol



Potato



Smoked Paprika



Shredded Cheddar Cheese



Sweetcorn



Tomato



Cucumber



Coriander



Spring Onion



Pork Mince



Tex-Mex Spice Blend



Fine Breadcrumbs



Sour Cream

 Hands-on: 35-45 mins
Ready in: 40-50 mins

Rissoles, that classic family staple, gets a dash of Tex-Mex spice mixed into the pork mixture to really stir the pot. With smoked paprika cheesy fries and a fresh salsa, this meal shines a whole new light on a tried-and-true dinner.

Pantry items

Olive Oil, Egg, Vinegar (White Wine or Red Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper ·
Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
smoked paprika	½ sachet	1 sachet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
sweetcorn	½ tin	1 tin
tomato	1	2
cucumber	1 (medium)	1 (large)
coriander	1 bunch	1 bunch
spring onion	1 stem	2 stems
pork mince	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
fine breadcrumbs	½ packet	1 packet
egg*	1	2
sour cream	1 small packet	1 large packet
vinegar* (white wine or red wine)	½ tsp	1 tsp

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3070kJ (732Cal)	424kJ (101Cal)
Protein (g)	52.7g	7.3g
Fat, total (g)	32.7g	4.5g
- saturated (g)	16.3g	2.3g
Carbohydrate (g)	51.9g	7.2g
- sugars (g)	10.2g	1.4g
Sodium (mg)	896mg	124mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Bake the cheesy fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Sprinkle with the **smoked paprika** (see ingredients list), **drizzle** with **olive oil** and season with **salt**. Toss to coat, then bake for **20 minutes**. Remove the tray from the oven, sprinkle over the **shredded Cheddar cheese** and bake until melted and golden, **5 minutes**.

TIP: Cut the potato to size so it cooks in time!



4. Cook the rissoles

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add **1/2** the **pork rissoles** and cook until browned and cooked through, **4-5 minutes** each side. Transfer to a plate and cover to keep warm. Repeat with the **remaining rissoles**.



2. Char the corn

While the fries are baking, drain the **sweetcorn** (see ingredients list). Heat a large frying pan over a high heat. When the pan is hot, add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to a medium bowl. Roughly chop the **tomato** and **cucumber**. Roughly chop the **coriander**. Thinly slice the **spring onion**.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



5. Finish the sides

While the rissoles are cooking, combine the **sour cream** and **1/2** the **spring onion** in a small bowl. Set aside. Add the **tomato**, **cucumber**, the **vinegar**, **coriander**, a **drizzle** of **olive oil** and the **remaining spring onion** to the **charred corn**. Toss to coat and season with **salt** and **pepper**.



3. Make the rissoles

In a large bowl, add the **pork mince**, **Tex-Mex spice blend**, **fine breadcrumbs** (see ingredients list) and **egg**. Season with **salt** and **pepper** and mix well to combine. Using damp hands, form heaped spoonfuls of the **pork mixture** into meatballs, then flatten to make 2cm-thick rissoles and transfer to a plate. You should get 4-5 rissoles per person.



6. Serve up

Divide the Tex-Mex pork rissoles, paprika cheesy fries and charred corn salsa between plates. Top the rissoles with the sour cream.

Enjoy!