



MARLEY SPOON



Minced Pork Ragout with Chorizo and Cannellini Beans

 30-40min  2 Portions

When you've got lots of time up your sleeve, there is nothing more comforting than the smell of a slowly simmering pot of ragout wafting through the kitchen. However, not many of us have that luxury, so we've pressed the accelerator and produced a fabulous pork ragout, that's full of flavour but done in the fraction of the time.

What we send

- dried oregano
- Greek-style yoghurt ⁷
- coriander and 2 garlic cloves
- pita bread ^{1,6}
- chopped tomatoes
- free-range pork mince
- cannellini beans
- chipotle sauce ⁶
- spicy chorizo
- onion

What you'll require

- olive oil
- salt and pepper
- sugar

Utensils

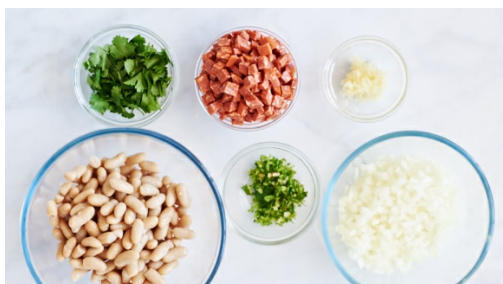
- Colander
 - foil
 - large saucepan and lid
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 785.0kcal, Fat 27.0g, Proteins 54.5g, Carbs 75.3g



1. Prepare ingredients

Chop the **onion** and the **garlic**. Dice the **chorizo**. Pick the **coriander** leaves and finely chop the stems. Coarsely chop the leaves. Drain and rinse the **beans**.



2. Cook onion

Preheat oven to 180C. Heat 2 tbs **oil** in a large saucepan over medium-high heat and cook the **onion**, stirring occasionally, for 5 mins or until beginning to soften.



3. Add garlic and chorizo

Add the **garlic** and **chorizo** and cook for a further 3 mins or until golden.



4. Add pork

Increase the heat to medium-high and add the **pork mince**. Cook, stirring occasionally, for 5 mins or until cooked through and lightly browned.



5. Finish ragout

Stir the **chipotle**, **coriander stems**, 125ml ($\frac{1}{2}$ cup) water, **oregano**, **tomatoes**, **beans** and 1 tsp **sugar** into the pan with a pinch of **sea salt and pepper**. Bring to the boil then reduce the heat to low. Cover and gently simmer, stirring occasionally, for 15 mins or until rich and thick.



6. Warm tortillas

Meanwhile, loosely wrap 2 **pita bread** (save remainder for another use) in foil and warm in the oven for 5 mins. Ladle the **ragout** into bowls and serve with the warmed pita bread and a dollop of **yoghurt**. Garnish with **coriander** leaves.