

DINNERLY



Pork Rissoles with Braised Red Cabbage

 20-30 minutes  2 Servings

Follow our lead and you can prep a pub-style meal in no time. While the spuds boil, braise red cabbage with a little vinegar, pan-fry the rissoles, then add the beans to the potatoes at the last minute. Easy.

WHAT WE SEND

- free-range pork mince
- 500g potatoes
- 150g green beans
- 250g red cabbage
- 20g panko breadcrumbs¹
- 1 onion

WHAT YOU NEED

- olive oil
- sea salt and pepper
- sugar
- white vinegar

TOOLS

- large frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 650kcal, Fat 29.8g, Carbs 51.2g, Proteins 37.0g



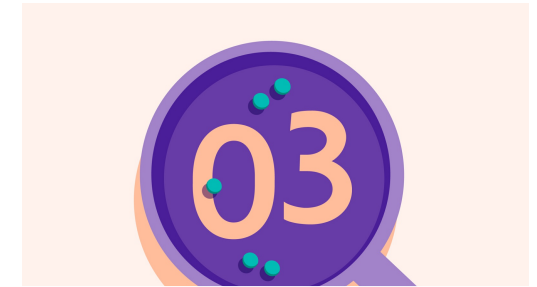
1. Boil potatoes

Cut the **unpeeled potatoes** into 2cm chunks. Put in a medium saucepan of salted water, bring to the boil and cook for 8-10 mins until tender. Meanwhile, finely chop **half the onion** (remaining onion won't be used in this dish). Finely shred **cabbage**. Trim **beans**, then add to the potato for the final 2-3 mins of cooking. Drain, return to pan and cover to keep warm.



2. Braise cabbage

Meanwhile, heat **1 tbs olive oil** in a large frypan over medium heat. Cook the **cabbage**, stirring occasionally, for 5 mins. Add **1 tbs sugar** and **1 tbs white wine vinegar** and season with **salt and pepper**. Reduce the heat to medium-low and cook for a further 5 mins or until almost tender. Remove from the pan and cover to keep warm. Reserve the pan (don't clean).



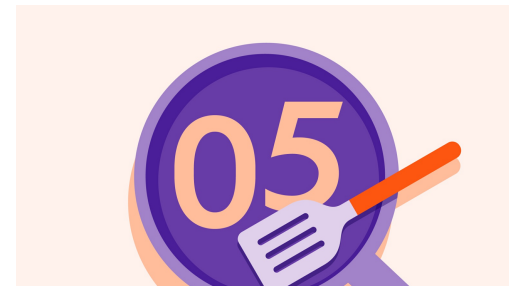
3. Prep rissoles

While the cabbage is cooking, put the **pork mince, onion** and **breadcrumbs** in a bowl and season with **salt and pepper**. Using clean hands, combine well, then shape into 4 rissoles.



4. Cook rissoles

Heat the reserved frypan over medium heat. Cook the **rissoles** for 4 mins each side or until golden.






5. Serve up

Season the **potato and beans** with **salt and pepper**, drizzle with **1 tbs olive oil** and toss to combine. Divide the potato and beans, **rissoles** and **braised cabbage** among plates to serve.



6. Make it yours

Raid the fridge for bottled cranberry sauce or whip up a homemade gravy to serve on the side for extra pub-style flavour.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 30%
Australian ingredients**