

DINNERLY



Pork Rissoles with Braised Red Cabbage

 20-30 minutes  4 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

- 40g panko breadcrumbs¹
- 300g green beans
- free-range pork mince
- 750g potatoes
- 500g red cabbage
- 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 620kcal, Fat 31.4g, Carbs 42.9g, Proteins 35.1g



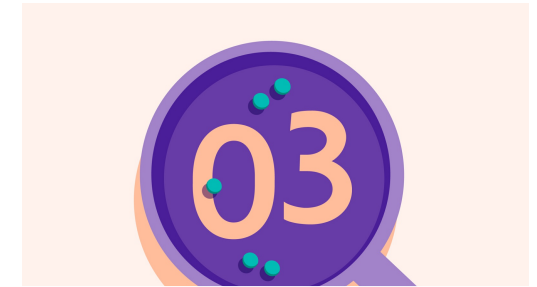
1. Prep ingredients

Cut the **unpeeled potatoes** into 2cm chunks. Put in a large saucepan of salted water, bring to the boil and cook for 8-10 mins until tender. Meanwhile, finely chop the **onion**. Finely shred the **cabbage**. Trim the **beans**, then add to the potato for the final 2-3 mins of cooking. Drain the potato and beans, return to the pan and cover to keep warm.



2. Braise cabbage

Meanwhile, heat **2 tbs olive oil** in a large frypan over medium heat. Cook the **cabbage**, stirring occasionally, for 5 mins. Add **2 tbs sugar** and **2 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 pan and cover to keep warm. Reserve pan (don't clean).



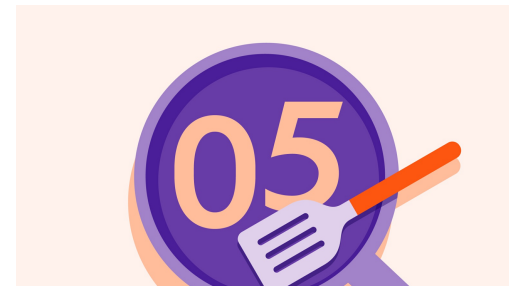
3. Prep rissoles

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 8 rissoles.



4. Cook patties

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 **2 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.