

Italian Pork Patties with Potato Wedges



Serves 4 Prep 15 mins

Cooking 35 - 40 mins

Easy

Ingredients

4 baking potatoes, unpeeled, each cut into 8 - 10 wedges
2 tbsp olive oil
zest and juice of 1 lemon
50g fresh breadcrumbs
500g pack pork mince
50g grated Parmesan
2 tbsp chopped parsley

1. Heat oven to 200C/180C fan/gas 6. Toss potato wedges in a large roasting tin with 1 tbsp oil and lemon juice. Spread out in a single layer. Bake for 35-45 mins, turning halfway, until golden brown and crisp.
2. Meanwhile, place the breadcrumbs in a mixing bowl and moisten with 2 tbsp cold water. Add the mince, Parmesan, parsley and lemon zest. Season, mix well, then shape into 4 large, flat patties.
3. Heat remaining oil in a pan and cook the patties for 7 mins on each side, or until they have a golden crust and are cooked through. Serve with the wedges and a tomato and green leaf salad or green beans and butternut squash.