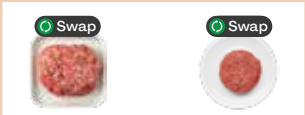


HELLO FRESH Smart Sweet and Spicy Pork Patties and Potatoes with Sugar Snap Peas and Peppers

Smart Meal

Spicy

30 Minutes



Ground Beef
250 g | 500 g

Beyond Meat®
2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Pork
250 g | 500 g



Ginger-Garlic Puree
2 tbsp | 4 tbsp



Crispy Shallots
28 g | 56 g



Honey-Garlic Sauce
2 tbsp | 4 tbsp



Gochujang
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Sugar Snap Peas
113 g | 227 g



Sweet Bell Pepper
1 | 2



Yellow Potato
200 g | 400 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and ½ **tbsp** (1 **tblsp**) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

4



Cook patties

- Add **remaining sesame oil** to the same pan (used in step 3), then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Cook until browned all over and cooked through, 4-5 min per side.**

2



Prep

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Meanwhile, trim **sugar snap peas**.
- Core, then cut **pepper** into ¼-inch strips.
- Add **pork**, **half the crispy shallots** and **half the ginger-garlic puree** to a medium bowl. Season with **salt** and **pepper**, then combine.
- Divide **pork mixture** into 8 equal portions (16 portions for 4 ppl).
- Roll into balls, then flatten into ½-inch-thick **patties**. Set aside.

5



Make sauce

- Add **half the honey-garlic sauce**, **half the gochujang** (use all sauces for 4 ppl) and ¼ **cup** (½ **cup**) **water** to the pan with the **patties**. Cook, stirring often, until **sauce** coats **patties**, 1-2 min.
- Season with **salt** and **pepper**, to taste.

3



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add **half the sesame oil**, then **peppers** and **sugar snap peas**. Cook, stirring occasionally, until tender, 3-4 min.
- Add **remaining ginger-garlic puree**. Cook, stirring constantly, until fragrant, 1 min.
- Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.

6



Finish and serve

- Once **potatoes** are finished roasting, add **sugar snap pea-pepper mixture** to the baking sheet with **potatoes**, then toss to combine.
- Divide **veggies** between plates.
- Top with **patties**.
- Drizzle **any sauce remaining in the pan** over top.
- Sprinkle with **remaining crispy shallots**.

Measurements
within steps

1 **tblsp** (2 **tblsp**) **oil**
2 person 4 person Ingredient

2 | Prep

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork****

2 | Prep

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork****

** Cook to a minimum internal temperature of 74°C/165°F.