



Homestyle Beef and Pork Patties

with Mushroom Gravy and Buttered Rice

Family Friendly

25-35 Minutes

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)

Swap



Ground Turkey
250 g | 500 g

Swap



Beyond Meat®
2 | 4



Ground Beef and Pork Mix
250 g | 500 g



Basmati Rice
¾ cup | 1 ½ cups



Green Peas
56 g | 113 g



Carrot
1 | 2



Mushrooms
113 g | 227 g



Yellow Onion, chopped
56 g | 113 g



Panko Breadcrumbs
¼ cup | ½ cup



Beef Stock Powder
1 tbsp | 2 tbsp



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Garlic Spread
2 tbsp | 4 tbsp



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.

1



Cook rice

- Before starting, add 1 ¼ cups (2 ½ cups) water and garlic spread to a medium pot.
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce.
- Once water is boiling, add **rice** and **green peas**, then reduce heat to low.
 - Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
 - Remove from heat. Set aside, still covered.

4



Cook patties

Swap | **Beyond Meat®**

- Reheat the same pan (from step 2) over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed, using ½ **tbsp** oil per batch.) Pan-fry until golden-brown and cooked through, 4-5 min per side.**
- Remove from heat.
- Transfer **patties** to another plate, then cover to keep warm.
- Carefully wipe the pan clean with paper towels.

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

2



Prep and cook carrots

- Meanwhile, quarter **mushrooms**.
- Peel, then halve **carrot** lengthwise. Cut into ¼-inch half-moons.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **carrots** and 3 **tbsp** (6 **tbsp**) **water**. Cook, stirring often, until **carrots** are tender-crisp and **water** evaporates, 5-7 min. Season with **salt** and **pepper**.
- Remove from heat. Transfer **veggies** to a plate, then cover to keep warm.

5



Make sauce

- Reheat the same pan over medium-high.
- When hot, add 1 **tbsp** (2 **tbsp**) **butter**, then swirl the pan to melt. Add **mushrooms** and **onions**. Cook until softened, 5-6 min.
- Sprinkle **Cream Sauce Spice Blend** and **remaining stock powder** over top. Cook, stirring often, until coated, 30 sec.
- Gradually whisk in ¾ **cup** (1 ¼ cups) **water**. Cook, stirring often, until **sauce** comes to a simmer.
- Once simmering, whisk often, until **sauce** thickens slightly, 1-2 min.

3



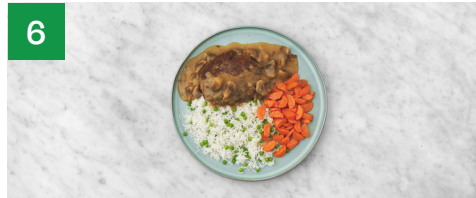
Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Add **beef and pork mix**, **panko** and **half the stock powder** to a large bowl. Season with **pepper**, then combine.
- Form **mixture** into **two** (four) **4-inch-wide patties**.

6



Finish and serve

- Fluff **rice** with a fork.
- Divide **rice**, **patties** and **veggies** between bowls.
- Spoon **mushroom gravy** over **patties**.

Measurements within steps

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

3 | Form patties

Swap | **Ground Turkey**

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

3 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. (**NOTE:** Save panko and remaining stock powder for another use.)

4 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

Cook **Beyond Meat® patties** the same way the recipe instructs you to cook the **beef and pork mix**.**