



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly

35-45 Minutes



Ground Beef 250 g | 500 g Beyond Meat® 2 | 4 Ground Pork 500 g | 1000 g

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](http://www.hellofresh.ca)



Ground Pork

250 g | 500 g



Italian Breadcrumbs

2 tbsp | 4 tbsp



Yellow Potato

350 g | 700 g



Gravy Spice Blend

2 tbsp | 4 tbsp



Spring Mix

56 g | 113 g



Gala Apple

1 | 2



Dijon Mustard

1 tbsp | 2 tbsp



Shallot

1 | 2



White Wine Vinegar

1 tbsp | 2 tbsp



Worcestershire Sauce

1 tbsp | 2 tbsp



Miso Broth Concentrate

1 | 2

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 | Milk, sugar, pepper, oil, unsalted butter, salt

Cooking utensils | Colander, large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, potato masher, vegetable peeler, whisk

1



Cook potatoes

- Before starting, wash and dry all produce.

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp** (4 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.

4



Start shallot gravy

- Return the same pan (from step 2) to medium.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **shallots**. Cook, stirring occasionally, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**, then stir until coated, 30 sec.
- Gradually whisk in **1 cup** (2 cups) **water**, **miso broth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.

2



Start patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Pork**

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon**, **half the Worcestershire sauce** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **pork mixture** into **2** (4) **equal-sized, 1-inch-thick patties**.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**.
- Cook until golden-brown, 3-4 min per side.
- Transfer to a plate.

5



Finish gravy and patties

- Once **gravy** is simmering, return **patties** to the pan, then reduce heat to medium.
- Cover and cook, stirring **gravy** occasionally and flipping **patties** halfway through, until cooked through, 3-4 min. **** (TIP: Add water, 1 tbsp at a time, if gravy reduces too much!)**
- Season with **salt** and **pepper**, to taste.

3



Make vinaigrette and prep

- Meanwhile, add **vinegar**, **remaining Dijon**, **½ tsp** (1 tsp) **sugar** and **1 ½ tbsp** (3 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, to taste, then whisk to combine.
- Core, then cut **apple** into ¼-inch slices. Add to **vinaigrette**, then toss to coat.
- Peel, then cut **shallot** into ¼-inch pieces.

6



Finish and serve

- Add **spring mix** to the bowl with **apples** and **vinaigrette**, then toss to combine.
- Divide **mash** and **patties** between plates, then spoon **shallot gravy** over top.
- Serve **apple salad** alongside.

Measurements
within steps

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

2 | Start patties

🔄 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 | Start Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Cook it the same way the recipe instructs you to cook the **pork**. **** (NOTE: Save the breadcrumbs, remaining Dijon and Worcestershire for another use.)**

2 | Start patties

✖2 Double | **Ground Pork**

If you've opted for double **pork**, add an extra **¼ tsp** (½ tsp) **salt** to the **pork mixture**. Form **pork mixture** into **4** (8) **equal-sized, 1-inch-thick patties**. Cook the **patties** as the recipe instructs you to, working in batches if necessary.

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