

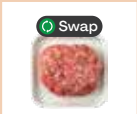


Smart Cranberry-Sage Pork Patties

with Roasted Veggies and Golden Gravy

Smart Meal

30 Minutes



Ground Beef
250 g | 500 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](https://www.hellofresh.ca)



- Ground Pork
250 g | 500 g
- Yellow Potato
200 g | 400 g
- Carrot
1 | 2
- Zucchini
1 | 2
- Sage
7 g | 14 g
- Cranberry Spread
2 tbsp | 4 tbsp
- Chicken Broth Concentrate
1 | 2
- Soy Sauce
½ tbsp | 1 tbsp
- Garlic Salt
1 tsp | 2 tsp
- Crispy Shallots
28 g | 56 g
- All-Purpose Flour
1 tbsp | 2 tbsp
- Whole Grain Mustard
1 tbsp | 2 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.

Pantry items | Oil, salt, unsalted butter, pepper

Cooking utensils | 2 Baking sheets, large bowl, large non-stick pan, measuring spoons, parchment paper, vegetable peeler, whisk

1



Prep and roast veggies

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

- Line a baking sheet with parchment paper.
- Cut **potatoes** into ½-inch pieces.
- Peel, then halve **carrot** lengthwise. Cut into ¼-inch half-moons.
- Add **potatoes, carrots** and ½ **tbsp** (1 tbsp) **oil** to the prepared baking sheet. Season with **half the garlic salt** and **pepper**. Toss to coat.
- Roast in the **bottom** of the oven until **veggies** begin to turn golden, 10-12 min.

4



Finish patties and roast zucchini

- While **patties** sear, add **zucchini** to **veggies** in oven. Stir to mix. Roast until **veggies** are tender and golden, 8-10 min.
- Once seared, transfer **patties** to the prepared baking sheet. Reserve **fat** in the pan.
- Spread **cranberry spread** over **patties**.
- Roast in the **top** of the oven until cooked through, 7-9 min.**

2



Finish prep

[Swap](#) | **Ground Beef**

- Meanwhile, halve **zucchini** lengthwise, then cut into ¼-inch half-moons. Season with **salt** and **pepper**.
- Strip **sage leaves** from stems, then finely chop.
- Add **pork, half the sage, half the crispy shallots, half the mustard** and **remaining garlic salt** to a large bowl. Season with **pepper**, then combine. (**NOTE:** If you really love sage, add the full amount!)

5



Make golden gravy

- When **veggies** and **patties** are almost done, reheat the same pan over medium-low heat.
- Add **1 tbsp** (2 tbsp) **butter**. Swirl pan until melted, 30 sec.
- Sprinkle **flour** over top. Stir to combine.
- Add **soy sauce, broth concentrate** and **remaining mustard**. Stir to mix.
- Slowly add ¾ **cup** (1 ½ cups) **water**. Cook, whisking often, until **gravy** is smooth and thickens slightly, 2-4 min. Season with **salt** and **pepper**.

3



Form and fry patties

- Form **mixture** into **four 2-inch-wide patties** (8 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)
- Heat a large non-stick pan over medium-high heat.
- While pan heats, line another baking sheet with parchment paper.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry **patties**, flipping halfway, until golden, 1-3 min per side. (**NOTE:** Patties will finish cooking in step 4.)

6



Finish and serve

- Divide **veggies** between plates.
- Top with **patties**.
- Stir **any pork juices** from the baking sheet into **gravy**. Spoon **gravy** over **patties**.
- Sprinkle **remaining crispy shallots** over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Finish prep

[Swap](#) | **Ground Beef**

If you've opted to get **beef**, prep and cook 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.