



Smart Pork and Apple Patties

with Fresh Salad and Mustard-Ranch Dressing

Smart Meal

25 Minutes

Customized Protein



+ Add

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or

x2 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 Turkey 250 g 500 g	 Beyond Meat® 2 4
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 Ground Pork 250 g 500 g	 Panko Breadcrumbs 3 tbsp 1/2 cup
 Gala Apple 1 2	 Spring Mix 113 g 227 g
 Baby Tomatoes 113 g 227 g	 Mini Cucumber 1 2
 Shallot 1 2	 White Cheddar Cheese, shredded 1/4 cup 1/2 cup
 Ranch Dressing 2 tbsp 4 tbsp	 White Wine Vinegar 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.*

Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Box grater, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, strainer, whisk

1



Make pickled shallots

- Before starting, wash and dry all produce.

- Peel, then cut **shallot** into 1/8-inch slices.
- To a small pot, add **shallots**, **1 tbsp** (2 tbsp) **vinegar**, **2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar**. Season with **salt**. Bring to a simmer over medium-high.
- Once simmering, cook for 1-2 min, stirring often, until **sugar** dissolves.
- Remove from heat. Transfer **shallots**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool. (**TIP**: Any leftover pickled shallots and pickling liquid can be saved and refrigerated for up to 3 days!)

4



Cook patties

- Heat a large non-stick pan over medium.
- When hot, add **2 tsp** (4 tsp) **oil**, then **patties**. Cook for 3-4 min, until golden all over and cooked through.**
- Remove from heat.
- Transfer **patties** to a plate.

2



Prep

- Meanwhile, halve **tomatoes**.
- Thinly slice **cucumber**.
- Core **apple**. Coarsely grate **half the apple**. Cut **remaining apple** into 1/2-inch pieces.

5



Make dressing

- Meanwhile, in a small bowl, combine **ranch** and **remaining mustard**. Season with **pepper**.

3



Form patties

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

- To another medium bowl, add **pork**, **grated apple**, **half the panko** (use all for 4 servings) and **half the mustard**. Season with **pepper** and **1/8 tsp** (1/4 tsp) **salt**, then combine.
- Divide **mixture** into 6 (12) equal portions.
- Roll **portions** into balls, then flatten into 1/2-inch-thick **patties**. (**NOTE**: Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)

6



Finish and serve

- Over a large bowl, drain **pickled shallots**, reserving **1 tbsp** (2 tbsp) **pickling liquid**. Discard any remaining pickling liquid.
- To the same bowl, add **1 tsp** (2 tsp) **oil**, then whisk to combine.
- To the bowl, add **diced apples**, **tomatoes**, **cucumbers**, **spring mix** and **pickled shallots**, then toss to coat.
- Divide **salad** between plates. Top with **patties**.
- Drizzle with **mustard-ranch dressing**.
- Sprinkle **half the cheese** (use all for 4 servings) over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving 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.

3 | Form patties

🔄 Swap | **Ground Turkey**

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

3 | Form Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

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

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