

HELLO Smart Pork and Apple Patties with Fresh Salad and Mustand Banch Pressing

with Fresh Salad and Mustard-Ranch Dressing

Smart Meal

25 Minutes











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 🎥











Ground Pork

Breadcrumbs

250 g | 500 g 3 tbsp | ⅓ cup







Gala Apple

Spring Mix 113 g | 227 g



Baby Tomatoes



113 g | 227 g

Mini Cucumber 1 2







1 2

White Cheddar Cheese, shredded

¼ cup | ½ cup





2 tbsp | 4 tbsp



Vinegar 1 tbsp | 2 tbsp



Whole Grain Mustard 1 tbsp | 2 tbsp





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



Make pickled shallots

- Before starting, wash and dry all produce.
- Peel, then cut shallot into ½-inch slices.
- 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!)



Prep

- Meanwhile, halve tomatoes.
- Thinly slice cucumber.
- Core apple. Coarsely grate half the apple. Cut **remaining apple** into ½-inch pieces.

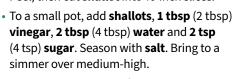


Form patties

O 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 1/4 tsp) salt, then combine.
- Divide **mixture** into 6 (12) equal portions.
- Roll **portions** into balls, then flatten into ½-inch-thick **patties**. (**NOTE:** Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)





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.



Make dressing

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



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

(2 tbsp) 1 tbsp

oil

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.**