



Smart Sweet and Spicy Pork Patties and Potatoes with Sugar Snap Peas and Peppers

Smart Meal **Spicy** 30 Minutes

Customized Protein

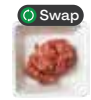
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Swap

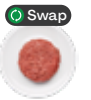
or

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



Ground Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Ginger-Garlic
Puree
2 tbsp | 4 tbsp



Crispy Shallots
28 g | 56 g



Honey-Garlic
Sauce
2 tbsp | 4 tbsp



Gochujang
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Sugar Snap Peas
113 g | 227 g



Sweet Bell
Pepper
1 | 2



Yellow Potato
200 g | 400 g



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-serving | 4-serving

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium bowl, parchment paper

1



Roast potatoes

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

- Remove brown spots from **potatoes**, then cut into ½-inch pieces.
- To a parchment-lined baking sheet, add **potatoes** and ½ **tbsp** (1 **tblsp**) **oil**. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven for 22-25 min, flipping halfway through, until tender and golden.

2



Prep

- 🔄 Swap | **Ground Turkey**
- 🔄 Swap | **Beyond Meat®**

- Meanwhile, trim **sugar snap peas**.
- Core, then cut **pepper** into ¼-inch strips.
- In a medium bowl, add **pork**, **half the crispy shallots** and **half the ginger-garlic puree**. Season with **salt** and **pepper**, then combine.
- Divide **pork mixture** into **8 equal portions** (16 portions for 4 servings).
- Roll into **balls**, then flatten into ½-inch-thick **patties**. Set aside.

3



Cook veggies

- Heat a large non-stick pan over medium.
- When hot, add **half the sesame oil**, then **peppers** and **sugar snap peas**. Cook for 3-4 min, stirring occasionally, until tender.
- Add **remaining ginger-garlic puree**. Cook for 1 min, stirring constantly, until fragrant.
- Season with **salt** and **pepper**.
- Transfer to a plate, then cover to keep warm.

4



Cook patties

- Add **remaining sesame oil** to the same pan (used in step 3), then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.) Cook for 4-5 min per side, until browned all over and cooked through.**

5



Make sauce

- Add **half the honey-garlic sauce** (use all for 4 servings), **half the gochujang** (use all for 4 servings) and ¼ **cup** (½ **cup**) **water** to the pan with the **patties**. Cook for 1-2 min, stirring often, until **sauce** coats **patties**.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Once **potatoes** are finished roasting, to the baking sheet with the **potatoes**, add **sugar snap pea-pepper mixture**. Toss to combine.
- Divide **veggies** between plates.
- Top with **patties**.
- Drizzle any **sauce** remaining in the pan over top.
- Sprinkle with **remaining crispy shallots**.

Measurements
within steps

1 **tbsp** (2 **tblsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

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 | Prep

🔄 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 the **pork****

2 | Prep

🔄 Swap | **Beyond Meat®**

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

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