



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly 35 Minutes

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or

*2 Double

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 Swap	 Swap
Ground Beef 250 g 500 g	Beyond Meat® 2 4
	
Ground Pork 250 g 500 g	Italian Breadcrumbs 2 tbsp 4 tbsp
	
Russet Potato 2 4	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 | Oil*, unsalted butter*, salt*, milk*, pepper*, sugar*

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

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.

2



Start patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- 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 equal-sized, 1-inch-thick patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**.
- Cook until golden-brown, 3-4 min per side. (**NOTE:** It's okay if patties don't cook all the way through in this step.)
- Transfer to a plate.

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 **apples** to **vinaigrette**, then toss to coat.
- Peel, then cut **shallot** into ¼-inch pieces.

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 **¾ cup** (1 ½ cups) **water**, **miso broth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.

5



Finish gravy and patties

- Once gravy is simmering, return **patties** to the pan, then reduce heat to medium.
- Cover and cook, stirring occasionally and flipping **patties** halfway, 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.

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 beef patties

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork****.

2 | Start Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

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

** Cook pork, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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