

HELLO Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly 35 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 降







Ground Pork



250 g | 500 g

2 tbsp | 4 tbsp



Russet Potato



Gravy Spice Blend 2 tbsp | 4 tbsp





56 g | 113 g





Dijon Mustard



1 tbsp | 2 tbsp







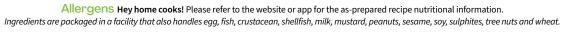




1 tbsp | 2 tbsp



Concentrate 1 | 2



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



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.



Start patties

O 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.



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.



Swap | Beyond Meat®

Measurements

2 | Start beef patties

Swap | Ground Beef

prepare and cook the pork.**

within steps

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.*

1 tbsp

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

2 | Start Beyond Meat® patties

(2 tbsp)

oil



Start shallot gravu

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



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.



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.

