



# Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly 35 Minutes



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- Ground Pork
- Ground Beef
- Italian Breadcrumbs
- Russet Potato
- Gravy Spice Blend
- Spring Mix
- Gala Apple
- Dijon Mustard
- Shallot
- White Wine Vinegar
- Worcestershire Sauce
- Miso Broth Concentrate

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO WORCESTERSHIRE SAUCE

*This condiment gives food a savoury je ne sais quoi!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	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
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and beef to a minimum internal temperature of 74°C/165°F.

## 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.*



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1



### Cook potatoes

- 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.

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** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.

2



### Start patties

- 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.

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

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.

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.

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.

Dinner Solved!