

Customized Protein Add

# Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots

Smart Meal

20 Minutes



250 g | 500 g



🚫 Swap)

2 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 🦫



**Ground Pork** 



250 g | 500 g







Soy Sauce



Red Cabbage.

shredded

113 g | 227 g

1 tbsp | 2 tbsp



Radish 3 | 6









**Baby Spinach** 56 g | 113 g

Sesame Oil 1 tbsp | 2 tbsp



Miso Broth Concentrate 1 | 2



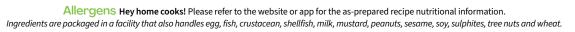
Rice Vinegar 1 tbsp | 2 tbsp



Ginger-Garlic Puree 2 tbsp | 4 tbsp



Spicy Mayo 2 tbsp | 4 tbsp



Cooking utensils | Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan



### Make dressing and start slaw

- Before starting, wash and dry all produce.
- Add miso broth concentrate, vinegar, sesame oil, spicy mayo, half the gingergarlic puree and ½ tsp (1 tsp) sugar to a small bowl.
- Season with **pepper**, then whisk to combine.
- Add cabbage and half the dressing to a large bowl, then toss to coat. Set aside.



## Cook patties

🗘 Swap | Ground Beef

#### 🗘 Swap | Ground Protein

- Add pork, soy sauce, three-quarters of the crispy shallots and remaining gingergarlic puree to a medium bowl. Season with pepper, then combine.
- Form pork mixture into six 1/2-inch-thick patties (12 patties for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then patties.
- Cook, flipping halfway through, until goldenbrown and cooked through, 3-4 min per side.\*\*



## Finish prep

- Meanwhile, thinly slice **radishes** into 1/4-inch rounds.
- Roughly chop **spinach** into ¼-inch strips.
- Core, then cut **pepper** into ½-inch strips.



# 2 | Cook patties

Measurements

2 | Cook patties

O Swap | Ground Beef

prepare and cook the pork.\*\*

within steps

#### 🗘 Swap | Ground Protein 🕽

If you've opted to get plant-based ground protein, prepare, cook and plate it the same way the recipe instructs you to prepare, cook and plate 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 tbsp)

oil



#### Finish slaw

• When patties are done, add spinach, radishes and peppers to the bowl with cabbage. Toss to combine.



#### Finish and serve

- Divide slaw between plates. Top with patties.
- Drizzle remaining dressing over patties.
- Sprinkle **remaining crispy shallots** over top.

