





Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots













Smart Meal 20 Minutes

Customized Protein **+** Add **↻** Swap or **×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](https://www.hellofresh.ca)

↻ Swap  Ground Beef 250 g 500 g	↻ Swap  Plant-Based Ground Protein 250 g 500 g
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 Ground Pork 250 g 500 g	 Crispy Shallots 28 g 56 g
 Soy Sauce 1 tbsp 2 tbsp	 Red Cabbage, shredded 113 g 227 g
 Radish 3 6	 Sweet Bell Pepper 1 2
 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

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, sugar, pepper

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

1



Make dressing and start slaw

- Before starting, wash and dry all produce.

- Add **miso broth concentrate**, **vinegar**, **sesame oil**, **spicy mayo**, **half the ginger-garlic 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.

4



Finish slaw

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

2



Cook patties

Swap | **Ground Beef**

Swap | **Plant-Based Ground Protein**

- Add **pork**, **soy sauce**, **three-quarters of the crispy shallots** and **remaining ginger-garlic puree** to a medium bowl. Season with **pepper**, then combine.
- Form **pork mixture** into **six ½-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 golden-brown and cooked through, 3-4 min per side.**

5



Finish and serve

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

3



Finish prep

- Meanwhile, thinly slice **radishes** into ¼-inch rounds.
- Roughly chop **spinach** into ¼-inch strips.
- Core, then cut **pepper** into ⅛-inch strips.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook 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 | Cook patties

Swap | **Plant-Based Ground Protein**

If you've opted to get **plant-based ground protein**, prepare, cook and plate it the same way as the recipe instructs you to prepare, cook and plate the **pork**, until cooked through.**



Issue with your meal? Scan the QR code to share your feedback.

** Cook to a minimum internal temperature of 74°C/165°F.