

Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots

Carb Smart

Calorie Smart

Spicy

20-min



500 g | 1000 g

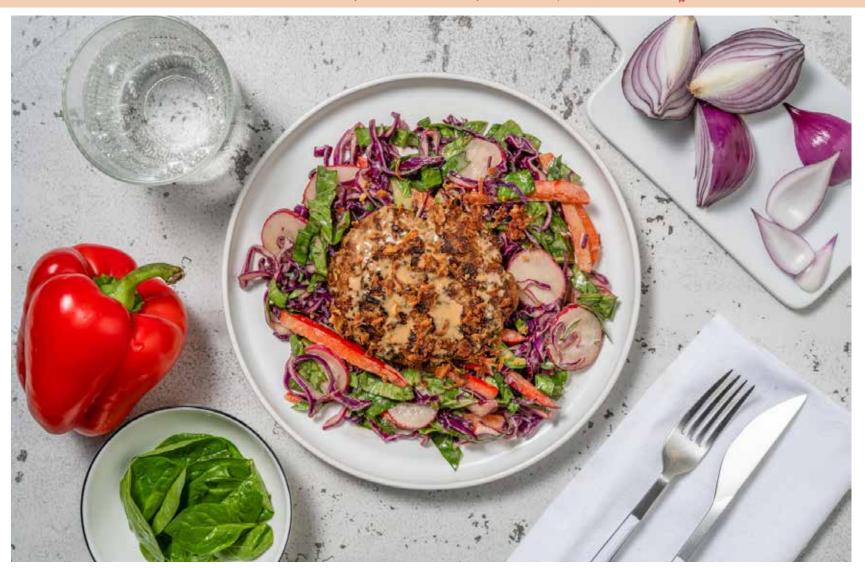








If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫









28 g | 56 g



250 g | 500 g







113 g | 227 g







3 | 6







Baby Spinach 56 g | 113 g

1 tbsp | 2 tbsp



Miso Broth



Concentrate 1 | 2

Rice Vinegar





Ginger-Garlic Puree



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. 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 ginger-garlic puree and 1/2 tsp (1 tsp) sugar to a small bowl. Season with **pepper**, to taste, then whisk to combine.
- Add cabbage and half the dressing to a large bowl, then toss to coat. Set aside.



😢 Double | Ground Pork

- 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 mixture into six 1/2-inch-thick patties (12 patties for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then patties. Cook, flipping halfway through, until golden-brown and cooked through, 3-4 min per side.**



Finish prep

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



Finish slaw

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



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

oil

2 | Cook patties

2 Double | Ground Pork

If you've opted for **double pork**, add an extra ¼ tsp (½ tsp) salt to the mixture. Form into twelve 1/2-inch-thick patties (24 patties for 4 ppl). Cook it in the same way the recipe instructs you to prepare and cook the regular portion of pork. Work in batches, if necessary.

