



# 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)

 Ground Beef 250 g   500 g	 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  $\frac{1}{2}$  **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 | **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  $\frac{1}{2}$  **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  $\frac{1}{4}$ -inch rounds.
- Roughly chop **spinach** into  $\frac{1}{4}$ -inch strips.
- Core, then cut **pepper** into  $\frac{1}{8}$ -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 | **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**\*\*

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



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