



Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots

Carb Smart

Calorie Smart

Spicy

Quick

25 Minutes



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Ground Pork



Crispy Shallots



Soy Sauce



Red Cabbage,
shredded



Mini Cucumber



Sweet Bell Pepper



Baby Spinach



Sesame Oil



Miso Broth
Concentrate



Rice Vinegar



Ginger-Garlic Puree



Spicy Mayo

HELLO MISO

This traditional Japanese flavour-maker is made from fermented soy beans!

Start here

Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

	2 Person	4 Person
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
Mini Cucumber	66 g	132 g
Sweet Bell Pepper	160 g	320 g
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
Sugar*	½ tsp	1 tsp
Oil*		
Pepper*		

* Pantry items

** Cook 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.

1



Make dressing and start slaw

- Add **miso**, **vinegar**, **sesame oil**, **spicy mayo**, **half the ginger-garlic puree** and **½ 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.

4



Finish slaw

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

2



Cook patties

- 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 **cucumber** diagonally, then cut into matchsticks.
- Roughly chop **spinach** into ¼-inch strips.
- Core, then cut **pepper** into ⅛-inch strips.

Dinner Solved!



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