

Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots

Smart Meal

20 Minutes





Customized Protein Add





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 🎥











250 g | 500 g

Crispy Shallots





Soy Sauce





1 tbsp | 2 tbsp





Radish





1 2





Baby Spinach 56 g | 113 g

Sesame Oil 1 tbsp | 2 tbsp



Miso Broth Concentrate



1 | 2

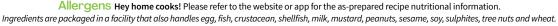




Ginger-Garlic Puree 2 tbsp | 4 tbsp



2 tbsp | 4 tbsp



Contact Call us (855) 272-7002 | Visit us HelloFresh.ca | Follow us @HelloFreshCA 📢 🎯 🥹

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 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.



Cook patties

Swap | Ground Beef

🔘 Swap | Plant-Based 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

Swap | Ground Beef

prepare and cook the pork.**

within steps

Swap | Plant-Based Ground Protein

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to

1 tbsp

(2 tbsp)

oil

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.**



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.

