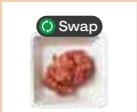




Smart Mini Pork Patties with Sesame-Miso Dressing and Spinach Slaw with Crispy Shallots

Smart Meal

20 Minutes



Ground Turkey
250 g | 500 g

↗ Custom Recipe + 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 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**, **radish** and **peppers** to the bowl with **cabbage**. Toss to combine.

2



Cook patties

🔄 Swap | **Ground Turkey**

- 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 **radish** 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 Turkey**

If you've opted to get **turkey**, prep, cook and plate it in the same way the recipe instructs you to prep, 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.