















Pork Salisbury Steak and Mash

with Mushroom Gravy and Green Salad

30 Minutes



-  Ground Pork
-  Ground Turkey
-  Italian Breadcrumbs
-  Russet Potato
-  Gravy Spice Blend
-  Arugula and Spinach Mix
-  Gala Apple
-  Dijon Mustard
-  Mushrooms
-  White Wine Vinegar
-  Worcestershire Sauce
-  Chicken Broth Concentrate

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO WORCESTERSHIRE SAUCE

This condiment gives food a savoury je ne sais quoi!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Gravy Spice Blend	2 tbsp	4 tbsp
Arugula and Spinach Mix	56 g	113 g
Gala Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and 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.

Contact

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Cook potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Start mushroom gravy

- Return the same pan (from step 2) to medium-high. Add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**.
- Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Sprinkle **Gravy Spice Blend** over **mushrooms**, then stir until coated, 30 sec.



Start patties

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon** and **half the Worcestershire sauce** to a medium bowl. Season with **salt** and **pepper**, then combine. Form **pork mixture** into **2 equal-sized, 1-inch-thick patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cover and cook until golden-brown, 3-4 min per side. (**NOTE:** It's okay if patties don't cook all the way through in this step.) Transfer **patties** to a plate.

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



Finish gravy and patties

- Gradually whisk **¾ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce** into the pan with **mushrooms** until combined.
- Return **patties** to the pan and bring **gravy** to a simmer. Once simmering, reduce heat to medium. Cover and cook, stirring occasionally, flipping **patties** halfway through, until cooked through, 4-5 min. **** (TIP:** Add water, 1 tbsp at a time, if the gravy reduces too much!)
- Season with **salt** and **pepper**, to taste.



Prep and make vinaigrette

- Meanwhile, add **vinegar**, **remaining Dijon**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Core, then cut **apple** into ¼-inch slices. Add **apples** to **vinaigrette**, then toss to coat.
- Quarter **mushrooms**.



Finish and serve

- Add **arugula** and **spinach mix** to the bowl with **apples** and **vinaigrette**, then toss to combine.
- Divide **mash** and **patties** between plates, then spoon **mushroom gravy** over top.
- Serve **salad** alongside.

Dinner Solved!