



Porchetta Inspired Sammie

with Sautéed Greens and Potato Wedges

PRONTO 30 Minutes



Ham Steaks



Brioche Buns



Kale, chopped



Lemon



Chili Flakes



Mayonnaise



Crispy Shallots



Italian Seasoning



Yellow Potato



Garlic

HELLO KALE

A quick sauté with garlic and herbs transforms humble kale!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, Garlic Press, Large Non-Stick Pan, Paper Towels, Parchment Paper, Microplane/Zester, Measuring Spoons, Small Bowl

Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Brioche Buns	2	4
Kale, chopped	113 g	227 g
Lemon	1	1
Chili Flakes 🌶️	1 tsp	2 tsp
Mayonnaise	¼ cup	½ cup
Crispy Shallots	28 g	56 g
Italian Seasoning	1 tbsp	2 tbsp
Yellow Potato	300 g	600 g
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. BAKE WEDGES

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



2. PREP

Peel, the mince or grate the **garlic**. Zest, then juice **half the lemon** (juice the whole lemon for 4 ppl). Finely chop the **kale**. Pat the **ham** dry with paper towels.



3. COOK KALE

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then the **kale**, **garlic**, **Italian seasoning** and **half the lemon zest**. Cook, stirring occasionally, until wilted, 2-3 min. Season with **salt** and **pepper**. Transfer **cooked kale** to a plate. Carefully wipe the pan clean.



4. COOK HAM STEAKS

Re-heat the same large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **ham**. Cook until golden-brown all over, 3-4 min per side. **** (TIP: Cook in batches for 4 ppl.)**



5. MAKE AIOLI AND TOAST BUNS

While the **ham** cooks, add **mayo**, **remaining lemon zest**, **½ tbsp lemon juice** and **¼ tsp chili flakes** to a small bowl (dbl all for 4ppl). Stir to combine. Split **buns** in half. Arrange on another baking sheet, cut-side up. Toast **buns** in **top** of oven, until golden brown, 2-3 min. **(TIP: Keep an eye on buns so they don't burn!)**



6. FINISH AND SERVE

Spread **1 tbsp aioli** over **bottom buns**. Top with **kale**, **ham steak** and **crispy shallots**. Divide **ham sammies** and **wedges** between plates. Serve with the **remaining aioli** for dipping.

Dinner Solved!