



Pork and Parmesan Patties

with Sweet Potato Wedges and Broccoli

Family Friendly 30-40 Minutes



Ground Pork



Sweet Potato



Broccoli, florets



Rosemary



Onion, chopped



Italian Breadcrumbs



Parmesan Cheese, shredded



Chicken Broth Concentrate



Cream Sauce Spice Blend



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HELLO ROSEMARY

This woody herb packs a fragrant and savoury punch!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sweet Potato	340 g	680 g
Broccoli, florets	227 g	454 g
Rosemary	1 sprig	2 sprigs
Onion, chopped	56 g	113 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Cook broccoli

- Heat the same pan over medium-high.
- When hot, add **broccoli** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Remove the pan from heat. Transfer **broccoli** to a plate, then cover to keep warm.



Prep and form patties

- Meanwhile, strip **rosemary leaves** from stem, then finely chop.
- Cut **broccoli** into bite-sized pieces.
- Add **pork**, **Parmesan**, **breadcrumbs**, **half the rosemary** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Divide **pork mixture** into **8 equal portions** (16 for 4 ppl). Roll into balls, then flatten into **½-inch-thick patties**.



Make gravy

- Reheat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **remaining rosemary**. Cook, stirring often, until **onions** soften, 2-3 min.
- Reduce heat to medium. Add **1 tbsp butter** (dbl for 4 ppl), then sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until **onions** are coated.
- Stir in **¾ cup water** (dbl for 4 ppl) and **broth concentrates**. Bring to a simmer.
- Once simmering, cook, stirring often, until **gravy** thickens, 3-4 min. Season with **salt** and **pepper**, to taste.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Cook until golden-brown and cooked through, 3-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.
- Remove the pan from heat and carefully wipe clean.



Finish and serve

- Divide **patties**, **broccoli** and **sweet potato wedges** between plates.
- Drizzle **gravy** over **patties**.

Dinner Solved!