



Pork Salisbury Steak and Mash

with Mushroom Gravy and Green Salad

30 Minutes



Ground Pork



Shallot



Italian Breadcrumbs



Russet Potato



Beef Broth Concentrate



Arugula and Spinach Mix



Gala Apple



All-Purpose Flour



Honey



Dijon Mustard



Mushrooms



White Wine Vinegar



Worcestershire Sauce

HELLO WORCESTERSHIRE SAUCE

A bold fermented sauce originating in the city of Worcester in Worcestershire!

Start here

Before starting, wash and dry all produce.

Bust Out

Colander, measuring spoons, potato masher, large bowl, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Shallot	50 g	100 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Beef Broth Concentrate	1	2
Arugula and Spinach Mix	113 g	227 g
Gala Apple	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	½ tbsp	1 tbsp
Milk*	3 tbsp	6 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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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Prep

Core and thinly slice **apples** into ¼-inch pieces. Cut **potatoes** into ½-inch pieces. Peel and finely slice **shallot**. Quarter **mushrooms**.



Cook mushrooms

Return pan to heat. Add **2 tsp of oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally until **mushrooms** are golden, 2-3 min. Add **shallots**, and cook until softened, 1-2 min. Season with **salt** and **pepper**. Reduce heat to medium, then add **1 tbsp butter** (dbl for 4 ppl). When melted, sprinkle with **flour** and stir until **mushrooms** are coated, 1 min.



Make mash

Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** 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 pot. Add **2 tbsp butter** and **3 tbsp of milk** (dbl both for 4 ppl), then mash together until creamy. Season with **salt** and **pepper**.



Finish gravy

Add **¾ cup of water** (dbl for 4 ppl) and **beef broth concentrate**. Season with **salt** and **pepper**. Cook, stirring, until **gravy** starts to simmer, 1 min. Return **patties** to the pan and cook, stirring occasionally, until **patties** are cooked through, 3-4 min. (** **TIP:** Add water, a tablespoon at a time if the gravy reduces too much.)



Cook patties

While **potatoes** boil, heat a large non-stick pan over medium-high heat. Add **pork**, **breadcrumbs**, **1 tsp Dijon** (dbl for 4 ppl), and **half the Worcestershire** (use all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then form into **2 patties** (4 patties for 4 ppl). When hot, add **2 tsp oil** (dbl for 4 ppl) and **patties** to the pan. Pan-fry, until golden-brown, 3-4 min per side. Transfer to a plate.



Finish and Serve

Whisk together **honey**, **remaining Dijon**, **white wine vinegar** and **2 tbsp of oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **apples**, **arugula** and **spinach**, then toss to coat. Divide **potatoes** and **patties** between plates and spoon **mushroom gravy** over top. Serve with **salad** alongside.

Dinner Solved!