



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly

30-40 Minutes

Customized Protein

+ Add

Swap

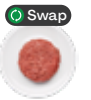
or

*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 Beef
250 g | 500 g



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Italian Breadcrumbs
2 tbsp | 4 tbsp



Russet Potato
2 | 4



Gravy Spice Blend
2 tbsp | 4 tbsp



Spring Mix
56 g | 113 g



Gala Apple
1 | 2



Dijon Mustard
1 tbsp | 2 tbsp



Shallot
1 | 2



White Wine Vinegar
1 tbsp | 2 tbsp



Worcestershire Sauce
1 tbsp | 2 tbsp



Miso Broth Concentrate
1 | 2

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, unsalted butter, salt, milk, pepper, sugar

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

1



Cook potatoes

- Before starting, wash and dry all produce.

- 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** (4 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.

4



Start shallot gravy

- Return the same pan (from step 2) to medium.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **shallots**. Cook, stirring occasionally, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**, then stir until coated, 30 sec.
- Gradually whisk in **¾ cup** (1 ½ cups) **water**, **miso broth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.

2



Start patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon**, **half the Worcestershire sauce** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **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 heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**.
- 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 to a plate.

5



Finish gravy and patties

- Once gravy is simmering, return **patties** to the pan, then reduce heat to medium.
- Cover and cook, stirring occasionally and flipping **patties** halfway, until cooked through, 3-4 min. **** (TIP:** Add water, 1 tbsp at a time, if gravy reduces too much!)
- Season with **salt** and **pepper**, to taste.

3



Make vinaigrette and prep

- Meanwhile, add **vinegar**, **remaining Dijon**, **½ tsp** (1 tsp) **sugar** and **1 ½ tbsp** (3 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Core, then cut **apple** into ¼-inch slices.
- Add **apples** to **vinaigrette**, then toss to coat.
- Peel, then cut **shallot** into ¼-inch pieces.

6



Finish and serve

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Start patties

Swap | **Ground Beef**

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

2 | Start patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the patties. Save **breadcrumbs** for another creation. Then cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **pork patties**.******

****** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.