



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly 30-40 Minutes



Customized Protein

+ Add

Swap

or

x2 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

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

Measurements
within steps

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



1 Cook potatoes

- Before starting, wash and dry all produce.
- Peel, then cut **potatoes** into $\frac{1}{2}$ -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.



2 Start patties

Swap | Ground Beef

Swap | Beyond Meat®

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon**, **half the Worcestershire sauce** and $\frac{1}{4}$ tsp ($\frac{1}{2}$ 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 $\frac{1}{2}$ 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.



3 Make vinaigrette and prep

- Meanwhile, add **vinegar**, **remaining Dijon**, $\frac{1}{2}$ tsp (1 tsp) **sugar** and $1\frac{1}{2}$ tbsp (3 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Core, then cut **apple** into $\frac{1}{4}$ -inch slices.
- Add **apples** to **vinaigrette**, then toss to coat.
- Peel, then cut **shallot** into $\frac{1}{4}$ -inch pieces.

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**.**



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 $\frac{3}{4}$ cup (1 $\frac{1}{2}$ cups) **water**, **misbroth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.



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.



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.



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