



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy

35 Minutes



Ground Pork



Italian Breadcrumbs



Russet Potato



Gravy Spice Blend



Spring Mix



Roma Tomato



Dijon Mustard



Shallot



White Wine Vinegar



Worcestershire Sauce



Chicken Broth Concentrate



Salad Topping Mix



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HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Gravy Spice Blend	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Dijon Mustard	1 tbsp	2 tbsp
Shallot	50 g	100 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Salad Topping Mix	28 g	56 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
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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Cook potatoes

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



Start shallot gravy

- Return the same pan (from step 2) to medium.
- Add **1 tbsp butter** (dbl for 4 ppl), 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 water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.



Start patties

- Meanwhile, add **pork**, **breadcrumbs**, **half the Dijon**, **half the Worcestershire sauce** and **¼ tsp salt** (dbl for 4 ppl) 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 hot, add **½ tbsp oil** (dbl for 4 ppl), 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 **patties** to a plate.



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.



Make vinaigrette and prep

- Meanwhile, add **vinegar**, **remaining Dijon**, **½ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Peel, then cut **shallot** into ¼-inch pieces.
- Cut **tomato** into ½-inch pieces.



Finish and serve

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

Dinner Solved!