



Salisbury Steak-Style Pork Patties and Mash

with Shallot Gravy and Apple Salad

Family Friendly

35 Minutes



Ground Pork



Italian Breadcrumbs



Russet Potato



Gravy Spice Blend



Spring Mix



Gala Apple



Dijon Mustard



Shallot



White Wine Vinegar



Worcestershire Sauce



Chicken Broth Concentrate

HELLO WORCESTERSHIRE SAUCE

This condiment gives food a savoury je ne sais quoi!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

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
Gala Apple	1	2
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
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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1 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** (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**, **broth concentrate** and **remaining Worcestershire sauce** until combined. Bring to a gentle simmer.



2 Start patties

- 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 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 **patties** 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**, to taste, 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 **salad** alongside.

Dinner Solved!