



Smart Mini Pork Patties and Sesame-Miso Dressing

with Spinach Slaw and Crispy Shallots

Carb Smart | Calorie Smart | **Spicy** | 20-min



Ground Pork

500 g | 1000 g

Custom Recipe + 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 Pork
250 g | 500 g
- Crispy Shallots
28 g | 56 g
- Soy Sauce
1 tbsp | 2 tbsp
- Red Cabbage, shredded
113 g | 227 g
- Radish
3 | 6
- Sweet Bell Pepper
1 | 2
- Baby Spinach
56 g | 113 g
- Sesame Oil
1 tbsp | 2 tbsp
- Miso Broth Concentrate
1 | 2
- Rice Vinegar
1 tbsp | 2 tbsp
- Ginger-Garlic Puree
2 tbsp | 4 tbsp
- Spicy Mayo
2 tbsp | 4 tbsp

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*, sugar*, pepper*

Cooking utensils | Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

1



Make dressing and start slaw

- Before starting, wash and dry all produce.

- Add **miso broth concentrate**, **vinegar**, **sesame oil**, **spicy mayo**, **half the ginger-garlic puree** and **½ tsp (1 tsp) sugar** to a small bowl. Season with **pepper**, to taste, then whisk to combine.
- Add **cabbage** and **half the dressing** to a large bowl, then toss to coat. Set aside.

4



Finish slaw

- When **patties** are done, add **spinach**, **radish** and **peppers** to the bowl with **cabbage**. Toss to combine.

2



Cook patties

*2 Double | Ground Pork

- Add **pork**, **soy sauce**, **three-quarters of the crispy shallots** and **remaining ginger-garlic puree** to a medium bowl.
- Season with **pepper**, then combine.
- Form **mixture** into **six ½-inch-thick patties** (12 patties for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **patties**. Cook, flipping halfway through, until golden-brown and cooked through, 3-4 min per side.**

5



Finish and serve

- Divide **spinach slaw** between plates. Top with **pork patties**.
- Drizzle **remaining dressing** over **patties**.
- Sprinkle **remaining crispy shallots** over top.

3



Finish prep

- Meanwhile, thinly slice **radish** into ¼-inch rounds.
- Roughly chop **spinach** into ¼-inch strips.
- Core, then cut **pepper** into ⅛-inch strips.

Measurements
within steps

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

2 | Cook patties

*2 Double | Ground Pork

If you've opted for **double pork**, add an **extra ¼ tsp (½ tsp) salt** to the **mixture**. Form into **twelve ½-inch-thick patties** (24 patties for 4 ppl). Cook it in the same way the recipe instructs you to prepare and cook the **regular portion of pork**. Work in batches, if necessary.

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



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