



Pork and Parmesan Patties

with Sweet Potato Wedges and Broccoli

Family Friendly

30 Minutes



Ground Pork



Ground Turkey



Sweet Potato



Broccoli, florets



Rosemary



Onion, chopped



Italian Breadcrumbs



Parmesan Cheese, shredded



Chicken Broth Concentrate



Cream Sauce Spice Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO ROSEMARY

This woody herb packs a fragrant and savoury punch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Ground Turkey | 250 g | 500 g |
| Sweet Potato | 340 g | 680 g |
| Broccoli, florets | 227 g | 454 g |
| Rosemary | 1 sprig | 2 sprigs |
| Onion, chopped | 56 g | 113 g |
| Italian Breadcrumbs | 2 tbsp | 4 tbsp |
| Parmesan Cheese, shredded | ¼ cup | ½ cup |
| Chicken Broth Concentrate | 2 | 4 |
| Cream Sauce Spice Blend | 1 tbsp | 2 tbsp |
| Unsalted Butter* | 1 tbsp | 2 tbsp |
| 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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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Cook broccoli

- Heat the same pan over medium-high.
- When hot, add **broccoli** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min.
- Remove the pan from heat. Transfer **broccoli** to a plate, then cover to keep warm.



Prep and form patties

- Meanwhile, strip **rosemary leaves** from stem, then finely chop.
- Cut **broccoli** into bite-sized pieces.
- Add **pork**, **Parmesan**, **breadcrumbs**, **half the rosemary** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Divide **pork mixture** into **8 equal portions** (16 for 4 ppl). Roll into **balls**, then flatten into **½-inch-thick patties**.

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



Make gravy

- Reheat the same pan over medium-high. When hot, add **½ tsp oil** (dbl for 4 ppl), then **onions** and **remaining rosemary**. Cook, stirring often, until **onions** soften, 2-3 min.
- Reduce heat to medium. Add **1 tbsp butter** (dbl for 4 ppl), then sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until **onions** are coated.
- Stir in **¾ cup water** (dbl for 4 ppl) and **broth concentrates**. Bring to a simmer.
- Once simmering, cook, stirring often, until **gravy** thickens, 3-4 min. Season with **salt** and **pepper**, to taste.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Cook until golden-brown and cooked through, 3-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.
- Remove the pan from heat and carefully wipe clean.



Finish and serve

- Divide **patties**, **broccoli** and **sweet potato wedges** between plates.
- Drizzle **gravy** over **patties**.

Dinner Solved!