



# GREEK SALAD WITH SPICED PORK PATTIES

plus Red Pepper Hummus, Feta & Creamy Vinaigrette

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



1 | 2  
Mini Cucumber



2 | 4  
Scallions



1 | 2  
Baby Lettuce



10 oz | 20 oz  
Ground Pork



1 TBSP | 1 TBSP  
Turkish Spice Blend



1 Cup | 2 Cups  
Feta Cheese  
Contains: Milk



1.5 oz | 3 oz  
Greek Vinaigrette  
Contains: Eggs, Milk



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Red Pepper Hummus  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 850



10 oz | 20 oz  
Ground Turkey

Calories: 710



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 810



HELLO

### TURKISH SPICE BLEND

Cumin, garlic, coriander, and chili are a little spicy, a little savory, and 100 percent sensational together.

### SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 2. The heat of your hands is what causes the mixture to stick; cooling your hands down will make the meat hold on to itself rather than onto you.

### BUST OUT

- Medium bowl
- Whisk
- Large pan
- Large bowl
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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### 1 PREP

- **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces. Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Trim and discard root end from **lettuce**; chop leaves into 1-inch pieces.



### 4 SEASON & MAKE DRESSING

- In a small bowl, toss **tomato** and **cucumber** with a **pinch of salt and pepper**.
- In a separate small bowl, combine **Greek vinaigrette** and **sour cream**. Slowly drizzle in **1 TBSP olive oil (2 TBSP for 4 servings)**, whisking continuously. Taste and season with **salt and pepper**.



### 2 FORM MEATBALLS

- In a medium bowl, gently combine **pork\***, **scallion whites**, **half the Turkish Spice Blend (all for 4 servings)**, **¼ of the feta**, **salt (we used ½ tsp; 1 tsp for 4)**, and **pepper**.
- Form into six 1½-inch meatballs (**12 meatballs for 4**). **TIP: Coat hands with cold water first to prevent sticking.**

🍴 Swap in **beef\*** or **turkey\*** for pork.



### 3 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs**; gently press down with a spatula to make ½-inch-thick patties. (**TIP: Depending on the size of your pan, you may need to work in batches.**) Cook until browned and cooked through, 2-3 minutes per side.



### 5 TOSS SALAD

- In a large bowl, toss **lettuce** and **scallion greens** with **dressing** to taste. Taste and season with **salt and pepper** if needed.



### 6 SERVE

- Divide **salad** between bowls. Arrange **patties, tomato and cucumber, hummus**, and **remaining feta** on top in separate sections. Drizzle any **remaining dressing** over patties and serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

🍴 \*Ground Beef is fully cooked when internal temperature reaches 160°.

🍴 \*Ground Turkey is fully cooked when internal temperature reaches 165°.