



INGREDIENTS

2 PERSON | 4 PERSON



1.15 oz | 2.30 oz
Peanut Butter
Contains: Peanuts



8 oz | 16 oz
Broccoli Florets



1 Thumb | 1 Thumb
Ginger



2 | 4
Scallions



4 oz | 8 oz
Mixed Greens



1 oz | 2 oz
Sweet Thai
Chili Sauce



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



5 tsp | 5 tsp
White Wine
Vinegar



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Garlic Powder



½ oz | 1 oz
Peanuts
Contains: Peanuts



4 oz | 4 oz
Shredded Carrots



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**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

2 PERSON | 4 PERSON

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: 820

SOY GINGER PORK PATTIES

with Roasted Broccoli Salad & Chili Peanut Dressing



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 830



HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to peanut dressing

NUTTY BUDDY

If you have an extra moment, toast the peanuts in a dry pan over medium heat to amp up their flavor and crunch-factor.

BUST OUT

- Baking sheet
- Large pan
- 2 Medium bowls
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)
- Olive oil (3 TBSP | 6 TBSP)

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

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring **peanut butter** to room temperature. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Peel and mince **ginger** until you have 1 tsp (2 tsp for 4 servings). Trim and thinly slice **scallions**, separating whites from greens; mince whites. Roughly chop **peanuts**.



4 FORM & COOK PATTIES

- In a second medium bowl, gently combine **pork***, **ginger**, **scallion whites**, **garlic powder**, **remaining soy sauce**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**.
- Form into 6 1½-inch meatballs (12 meatballs for 4). **TIP: Rub hands with a little oil first to prevent sticking.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs**; gently press down with a spatula to form ½-inch-thick patties (**TIP: Depending on the size of your pan, you may need to cook in batches.**) Cook until browned and cooked through, 2-3 minutes per side.

↺ Cook through this step as instructed, swapping in **beef*** for pork.



2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a **drizzle of oil**, a **big pinch of salt**, and **pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



5 MAKE SALAD

- In a large bowl, combine **mixed greens**, **broccoli**, **peanuts**, **half the carrots** (all for 4 servings), and as much **dressing** as you like (**save a spoonful of dressing for serving**); toss until thoroughly coated. Taste and season with **salt** and **pepper** if desired.



3 MAKE DRESSING

- Meanwhile, in a medium bowl, whisk together **peanut butter**, **chili sauce**, **half the soy sauce** (you'll use the rest in the next step), **half the vinegar** (all for 4 servings), **half the sesame oil** (all for 4), and ¼ tsp sugar (½ tsp for 4) until combined.
- Slowly whisk in **3 TBSP olive oil** (6 TBSP for 4) until smooth. Whisk in **2 tsp warm water** (4 tsp for 4) until **dressing** is smooth. Season with **salt** and **pepper** to taste.



6 SERVE

- Divide **salad** between bowls; top with **pork patties**. Drizzle patties with **remaining dressing**. Garnish with **scallion greens** and serve.

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