



# SPICED PORK PATTIES WITH TOMATO PAN SAUCE

plus Rainbow Vegetable Jumble

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



3 oz | 6 oz  
Carrot



1 | 2  
Red Onion



1 | 2  
Tomato



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Tunisian Spice Blend



1 | 2  
Chicken Stock Concentrate



1 TBSP | 1 TBSP  
Flour  
Contains: Wheat



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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: 550



10 oz | 20 oz  
Organic Ground Beef\*\*

Calories: 490



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 500



HELLO

## TUNISIAN SPICE BLEND

A warming, aromatic blend that spotlights caraway, smoked paprika, and turmeric

### SMASH HIT

Wait to flatten the patties until they're in the pan. A spatula + downward force = craggy edges that crisp up to perfection.

### BUST OUT

- Peeler
- Large pan
- Baking sheet
- Small bowl
- Medium bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim, peel, and cut **carrot** on a diagonal into ½-inch-thick pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomato** into ½-inch pieces.



### 2 ROAST VEGETABLES

- Toss **zucchini, carrot, and onion wedges** on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. Roast on top rack, tossing halfway through, until lightly browned and tender, 20-25 minutes.



### 3 FORM MEATBALLS

- While veggies roast, in a medium bowl, combine **pork\***, **minced onion**, **half the Tunisian Spice Blend** (you'll use the rest later), and a **pinch of salt and pepper**. Form **pork mixture** into six 1½-inch meatballs (twelve meatballs for 4 servings).

- Swap in **beef\*** or **organic beef\*** for pork.



### 4 COOK PATTIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **meatballs** and press down with a spatula to form **patties**; cook until cooked through, 4-6 minutes per side.
- Transfer patties to a plate; remove pan from heat and let cool slightly, about 1 minute.



### 5 MAKE PAN SAUCE

- Heat same pan over medium heat. Add **tomato** and **remaining Tunisian Spice Blend**; cook, stirring occasionally, until tomato is saucy, 3-4 minutes.
- In a small bowl, whisk together **stock concentrate, half the flour** (all for 4 servings), and **½ cup water** (¾ cup for 4). Slowly stir **flour mixture** into pan and cook, stirring constantly, until sauce has thickened, 1-2 minutes.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted and combined.



### 6 SERVE

- Divide **vegetable jumble** and **pork patties** between plates in separate sections. Top patties with **pan sauce** and serve.

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

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

