

### **INGREDIENTS**

2 PERSON | 4 PERSON



Zucchini





Tomato



Chicken Stock Concentrate



3 oz | 6 oz Carrot



Red Onion



10 oz | 20 oz **Ground Pork** 



1 TBSP | 2 TBSP **Tunisian Spice** Blend



1 TBSP | 1 TBSP Flour Contains: Wheat



ANY ISSUES WITH YOUR ORDER? 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.







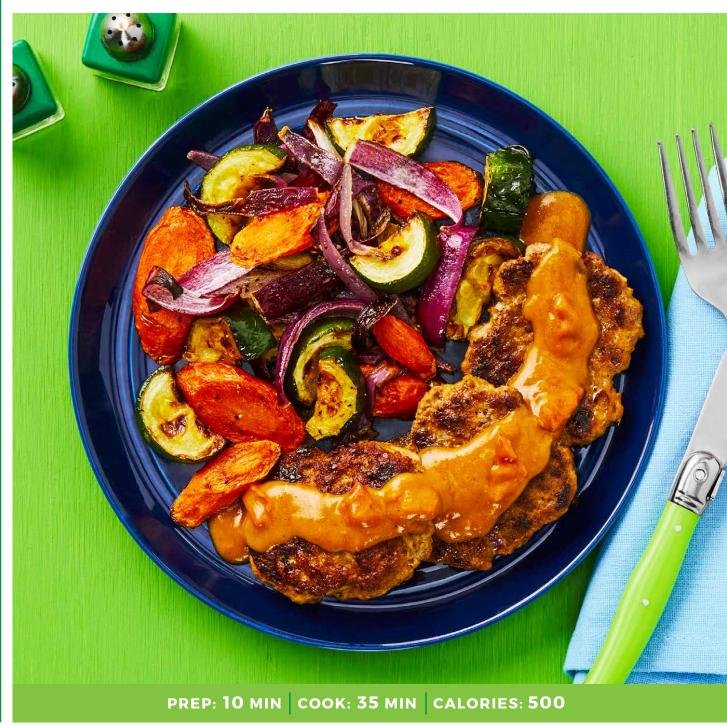
10 oz | **20 oz** Organic Ground



Calories: 490

# SPICED PORK PATTIES WITH TOMATO PAN SAUCE

plus Rainbow Vegetable Jumble





#### 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

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com



#### 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 1/2-inch-thick halfmoons. Trim, peel, and cut carrot on a diagonal into 1/2-inch-thick pieces. Halve, peel, and cut onion into ½-inchthick wedges; mince a few wedges until you have 2 TBSP (4 TBSP for 4 servings). Dice tomato into 1/2-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.



- 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 mediumhigh 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 1/3 cup water (2/3 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.



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

<sup>\*</sup>Ground Pork is fully cooked when internal temperature