



# Pork Salisbury Steak and Mash

with Mushroom Gravy and Green Salad

30 Minutes



Ground Pork



Onion, chopped



Italian Breadcrumbs



Russet Potato



Beef Broth Concentrate



Arugula and Spinach Mix



Gala Apple



All-Purpose Flour



Honey



Dijon Mustard



Mushrooms



White Wine Vinegar



Worcestershire Sauce

HELLO WORCESTERSHIRE SAUCE

*A bold fermented sauce originating in the city of Worcester in Worcestershire!*

## Start here

Before starting, wash and dry all produce.

## Bust out

Colander, measuring spoons, potato masher, 2 large bowls, whisk, large pot, large non-stick pan, measuring cups

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Onion, chopped	56 g	113 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Beef Broth Concentrate	1	2
Arugula and Spinach Mix	113 g	227 g
Gala Apple	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Worcestershire Sauce	½ tbsp	1 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 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 our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Core, then cut **apples** into ¼-inch slices. Cut **potatoes** into ½-inch pieces. Quarter **mushrooms**.



## Cook mushrooms

Return pan to heat. Add **2 tsp of oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until **mushrooms** are golden, 2-3 min. Add **onions** and cook until slightly softened, 1-2 min. Season with **salt** and **pepper**. Reduce heat to medium, then add **1 tbsp butter** (dbl for 4 ppl). When melted, sprinkle with **flour**, then stir until **mushrooms** are coated, 1 min.



## Make mash

Combine **potatoes**, **2 tsp salt** and **enough water** to cover ( by approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **3 tbsp of milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



## Finish gravy

Add **¾ cup of water** (dbl for 4 ppl) and **broth concentrate**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **gravy** starts to simmer, 1 min. Return **patties** to the pan. Cook, stirring occasionally, until **patties** are cooked through, 3-4 min. **\*\* (TIP: Add water, 1 tbsp at a time if the gravy reduces too much.)**



## Cook patties

While **potatoes** boil, heat a large non-stick pan over medium-high heat. Add **pork**, **breadcrumbs**, **1 tsp Dijon** (dbl for 4 ppl) and **half the Worcestershire** (use all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then form into **2 equal-sized patties** (4 patties for 4 ppl). When hot, add **2 tsp oil** (dbl for 4 ppl), then **patties** to the pan. Pan-fry until golden-brown, 3-4 min per side. **(TIP: It's okay if patties don't cook all the way through at this step!)** Transfer to a plate.



## Finish and serve

Whisk together **honey**, **remaining Dijon**, **vinegar** and **2 tsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **apples** and **arugula and spinach mix**, then toss to coat. Divide **potatoes** and **patties** between plates, then spoon **mushroom gravy** over top. Serve **salad** alongside.

## Dinner Solved!