



Pork Salisbury Steak and Mash

with Mushroom Gravy and Green Salad

30 Minutes



Ground Pork



Italian Breadcrumbs



Russet Potato



Gravy Spice Blend



Baby Spinach



Gala Apple



Dijon Mustard



Mushrooms



White Wine Vinegar



Worcestershire Sauce



Chicken Broth Concentrate

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

Medium bowl, vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Italian Breadcrumbs | 2 tbsp | 4 tbsp |
| Russet Potato | 460 g | 920 g |
| Gravy Spice Blend | 2 tbsp | 4 tbsp |
| Baby Spinach | 113 g | 227 g |
| Gala Apple | 1 | 2 |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Mushrooms | 113 g | 227 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Worcestershire Sauce | 1 tbsp | 2 tbsp |
| Chicken Broth Concentrate | 1 | 2 |
| Unsalted Butter* | 3 tbsp | 6 tbsp |
| Milk* | 3 tbsp | 6 tbsp |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to 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 milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



Start mushroom gravy

Return the same pan (from step 2) to medium-high. Add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Sprinkle **Gravy Spice Blend** over **mushrooms**, then stir until coated, 30 sec.



Start patties

While **potatoes** cook, add **pork**, **breadcrumbs**, **half the Dijon** and **half the Worcestershire sauce** to a medium bowl. Season with **salt** and **pepper**, then combine. Form **pork mixture** into **2 equal-sized, 1-inch-thick patties** (4 patties for 4 ppl). Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Cover and cook until golden-brown, 3-4 min per side. (**TIP:** It's okay if patties don't cook all the way through in this step!) Transfer **patties** to a plate.



Finish gravy and patties

Gradually whisk **¾ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce** into the pan with **mushrooms** until combined. Return **patties** to the pan and bring **gravy** to a simmer. Once simmering, reduce heat to medium. Cover and cook, stirring occasionally, flipping **patties** halfway through, until cooked through, 4-5 min. **** (TIP:** Add water, 1 tbsp at a time, if the gravy reduces too much.) Season with **salt** and **pepper**, to taste.



Prep and make vinaigrette

While **patties** cook, quarter **mushrooms**. Core, then cut **apple** into ¼-inch slices. Add **vinegar**, **remaining Dijon**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish and serve

Add **apples** and **spinach** to the large bowl with **vinaigrette**, then toss to combine. Divide **mash** and **patties** between plates, then spoon **mushroom gravy** over top. Serve **salad** alongside.

Dinner Solved!