



GREEK SALAD WITH SPICED PORK PATTIES

plus Red Pepper Hummus, Feta & Creamy Vinaigrette

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 4
Scallions



1 TBSP | 1 TBSP
Turkish Spice Blend



1½ oz | 3 oz
Greek Vinaigrette
Contains: Milk, Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Mini Cucumber



1 Cup(s) | 2 Cup(s)
Feta Cheese
Contains: Milk



1 | 2
Baby Lettuce



4 TBSP | 8 TBSP
Red Pepper
Hummus
Contains: Sesame



10 oz | 20 oz
Ground Pork



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**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: 840



10 oz | 20 oz
Ground Turkey
Calories: 730



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



HELLO

TURKISH SPICE BLEND

Cumin, garlic, coriander, and chili are a little spicy, a little savory, and 100 percent sensational together.

SPLISH SPLASH

Splash a little cold water on your hands before shaping the meatballs in step 2. The heat of your hands is what causes the mixture to stick; cooling your hands down will make the meat hold on to itself rather than onto you.

BUST OUT

- Medium bowl
- Large pan
- 2 Small bowls
- Whisk
- Large bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces. Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Trim and discard root end from **lettuce**; chop leaves into 1-inch pieces.



4 SEASON & MAKE DRESSING

- In a small bowl, toss **tomato** and **cucumber** with a **pinch of salt and pepper**.
- In a separate small bowl, combine **Greek vinaigrette** and **sour cream**. Slowly drizzle in **1 TBSP olive oil** (**2 TBSP for 4 servings**), whisking continuously. Taste and season with **salt** and **pepper**.



2 FORM MEATBALLS

- In a medium bowl, gently combine **pork***, **scallion whites**, **half the Turkish Spice Blend** (all for 4 servings), **¼ of the feta**, **salt** (we used ½ tsp; 1 tsp for 4), and **pepper**.
- Form into six 1½-inch meatballs (**12 meatballs for 4**). **TIP: Coat hands with cold water first to prevent sticking.**

Swap in **beef*** or **turkey*** for pork.



5 TOSS SALAD

- In a large bowl, toss **lettuce** and **scallion greens** with **dressing** to taste. Taste and season with **salt** and **pepper** if needed.



3 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs**; gently press down with a spatula to make ½-inch-thick patties. (**TIP: Depending on the size of your pan, you may need to work in batches.**) Cook until browned and cooked through, 2-3 minutes per side.



6 SERVE

- Divide **salad** between bowls. Arrange **patties**, **tomato and cucumber**, **hummus**, and **remaining feta** on top in separate sections. Drizzle any **remaining dressing** over patties and serve.

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

*Ground Poultry is fully cooked when internal temperature reaches 165°.