

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Tomato



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



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



2 | 4 Scallions



1 TBSP | 1 TBSP Turkish Spice Blend



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



1 | 2 Mini Cucumber



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

GREEK SALAD WITH SPICED PORK PATTIES

plus Red Pepper Hummus, Feta & Creamy Vinaigrette



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 vour hands down will make the meat hold on to itself rather than onto you.

BUST OUT

- Medium bowl
- Large pan
- 2 Small bowls
- Kosher Salt
- Cooking Oil

Large bowl

- Black Pepper
- Olive Oil

Whisk

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?

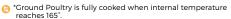


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*Ground Meat is fully cooked when internal temperature reaches 160°.





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.



2 FORM MEATBALLS

- In a medium bowl, gently combine pork*, scallion whites, half the Turkish Spice Blend (all for 4 servings). 1/4 of the feta, salt (we used 1/2 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.



• 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.



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.



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.



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.