



Pork and Parmesan Patties

with Sweet Potato Mash and Green Beans

Family

30 Minutes



Ground Pork



Garlic



Rosemary



Sweet Potato



Green Beans



Italian Breadcrumbs



Parmesan Cheese



Chicken Broth Concentrate



Onion, sliced



All-Purpose Flour

HELLO PORK PATTIES

These flavourful pork patties take just minutes to assemble

Start here

Before starting, wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Garlic	6 g	12 g
Rosemary	7 g	7 g
Sweet Potato	340 g	680 g
Green Beans	170 g	340 g
Italian Breadcrumbs	4 tbsp	4 tbsp
Parmesan Cheese	¼ cup	½ cup
Chicken Broth Concentrate	1	2
Onion, sliced	56 g	113 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Cook sweet potatoes

Peel, then cut **sweet potatoes** into ½-inch pieces. Combine **sweet potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, stirring occasionally, until fork-tender, 10-12 min.



Cook green beans

Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **green beans**. Cover and cook, stirring once halfway through cooking, until dark golden-brown, 5-6 min. Season with **salt** and **pepper**. Transfer to the plate with **patties** and cover to keep warm.



Make patties

While potatoes cook, finely chop **2 tsp rosemary leaves** (dbl for 4ppl). Trim **green beans**. Peel, then mince or grate **garlic**. Combine **pork**, **garlic**, **Parmesan**, **half the rosemary**, **2 tbsp breadcrumbs** and **¼ tsp salt** (dbl for 4ppl) in a medium bowl. Season with **pepper**. Divide **pork mixture** into **8 equal portions** (16 for 4ppl). Roll them into balls, then flatten them into ½-inch thick patties.



Make gravy

Add another **1 tbsp oil** (dbl for 4ppl) to the same pan, then **onions** and **remaining rosemary**. Cook, stirring often, until **onions** soften, 2-3 min. Reduce heat to medium. Add **1 tbsp butter** (dbl for 4ppl), then sprinkle **1 tbsp flour** (dbl for 4ppl) over top. Stir together often, until a thick paste forms. Whisk in **¾ cup water** (dbl for 4ppl) and **broth concentrate**. Cook, stirring often, until **gravy** thickens, 3-4 min.



Cook patties

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **patties**. (**NOTE**: Cook in batches for 4ppl). Cook, until golden-brown, 3-5 min per side. ** Transfer **patties** to a plate. Cover to keep warm. When done, remove the pan from heat and carefully wipe clean.



Finish and serve

Drain **sweet potatoes** and return to the same pot, off heat. Using a masher, mash **2 tbsp butter** (dbl for 4ppl) into **potatoes** until smooth. Season with **salt** and **pepper**. Divide **green beans**, **patties** and mash between plates. Drizzle over **gravy**.

Dinner Solved!