



# SMOKY PORK PATTIES

*Caramelized onion, roasted cauliflower, cabbage slaw with cotija*

<b>COOK TIME</b> 30 MIN	<b>SERVINGS</b> 2	<b>CALORIES PER SERVING</b> 930	<b>NET CARBS PER SERVING</b> 11 GRAMS	<b>MENU</b> KETO // GLUTEN-FREE
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Classic Spanish chorizo gets its distinctive taste from smoked, dried peppers. Inspired by that flavor profile, our chefs added a dash of Spanish-style seasoning (think smoked paprika, cumin, and crushed red pepper flakes) to these juicy pork patties, giving them earthy, peppery depth. Luscious caramelized onion offers a touch of sweetness on top. Roasted cauliflower, seasoned with the same Spanish spices, brings harmony to the plate.

### INGREDIENTS (8 ITEMS)

- 10 oz **Ground pork**
- 1 ½ tsp **Smoky Spanish-style seasoning**
- 1 whole **Yellow onion**
- 8 ¾ oz **Cauliflower**
- 2 oz **Paprika-Dijon aioli** E
- 6 oz **Cabbage**
- ¾ oz **Cotija cheese** M
- 1 ¾ oz **Cilantro cider vinaigrette**

### WHAT YOU'LL NEED

- small & large sauté pans
- baking sheet
- mixing bowls
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- salt & pepper

### ALLERGENS

- E EGGS
- M MILK

**COOKING FOR 4** If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

**Certified Gluten-Free** Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Food Service (GFFS) program.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [help.greenchef.com](http://help.greenchef.com) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

# 1 PREP

- Preheat oven to 400 degrees.
- Cut **cauliflower** into bite-size pieces if necessary.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay one half flat and cut lengthwise into strips, about ¼ inch thick (reserve remaining half for another use).
- Roughly chop **cabbage\*** if necessary.

*\*Your cabbage may be a different color. Either way, this dish will still be delicious!*

**COOKING FOR**  
**4**

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

# 2 SEASON & ROAST CAULIFLOWER

- Place **cauliflower** in a large bowl. Drizzle with about 1 tablespoon cooking oil. Season with about ½ teaspoon of the **smoky Spanish-style seasoning**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Reserving bowl used for seasoning, spread **cauliflower** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 22-24 minutes, or until cauliflower is fork tender, stirring halfway through.

# 3 CARMELIZE ONION

- Heat about 1 tablespoon cooking oil in a small sauté pan over medium-high heat. Add **onion** to hot pan. Season with salt and pepper. Cook 3-4 minutes, or until onion begins to soften, stirring occasionally.
- Reduce heat to medium-low. Add about 2 tablespoons water. Cook 5-6 minutes, or until onion is lightly browned and liquid is cooked off, stirring occasionally.

# 4 MAKE MIXTURE & FORM PATTIES

- Place **ground pork** in bowl used for cauliflower. Season with remaining **smoky Spanish-style seasoning** and about ¼ teaspoon salt. Add about 1 tablespoon of the **paprika-Dijon aioli**. Mix thoroughly to evenly distribute seasonings.\*

- Form **pork mixture** into two patties, about ¼ inch thick.

*\*For best results, use your hands and gently fold the pork mixture into itself until the seasonings are evenly distributed.*

# 5 COOK PATTIES

- Heat about 1 ½ tablespoons cooking oil in a large sauté pan over medium heat until shimmering. Once pan is hot, add **patties**. Cook 5-6 minutes on each side, or until patties are fully cooked.\*

*\*Ground pork is fully cooked when internal temperature reaches 160 degrees.*

# 6 MAKE SLAW

- Place **cabbage** and **cotija cheese** in a medium bowl. Drizzle with **cilantro cider vinaigrette** to taste. Salt and pepper to taste. Toss to combine.

# 7 PLATE YOUR DISH

- Divide **cabbage slaw with cotija** between plates. Top with **smoky pork patties**. Spoon **caramelized onion** over top. Serve **roasted cauliflower** on the side. Drizzle with remaining **paprika-Dijon aioli** to taste. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (492g)

Amount per serving

**Calories** **930**

	% Daily Value*
<b>Total Fat</b> 82g	105%
Saturated Fat 17g	85%
Trans Fat 0g	
<b>Cholesterol</b> 135mg	45%
<b>Sodium</b> 1680mg	73%
<b>Total Carbohydrate</b> 19g	7%
Dietary Fiber 8g	29%
Total Sugars 8g	
Includes 0g Added Sugars	0%
<b>Protein</b> 33g	
Vitamin D 0mcg	0%
Calcium 215mg	15%
Iron 4mg	20%
Potassium 728mg	15%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### All ingredients in this recipe:

**Ground Pork** [pork], **Smoky Spanish-Style Seasoning** (Granulated Garlic, Ground Cumin, Cinnamon, Ground Coriander, Crushed Red Pepper Flakes, Sweet Paprika, Smoked Paprika, Ground Fennel, Applewood-Smoked Sea Salt), **Yellow Onion**, **Paprika-Dijon Aioli** (Avocado Oil Mayonnaise [avocado oil, organic eggs, organic egg yolks, organic vinegar, sea salt, organic rosemary extract], Dijon Mustard [water, organic mustard seeds, organic vinegar, salt, organic turmeric, organic spices], Sweet Paprika, Smoked Paprika, Dried Thyme, Dried Basil, Dried Oregano, White Pepper, Granulated Garlic, Lemon Juice [lemon]), **Cotija Cheese** [pasteurized milk, salt, cheese cultures, enzymes, cellulose], **Green Cabbage**, **Red Cabbage**, **Cilantro Cider Vinaigrette** (Cilantro, Apple Cider Vinegar [apple cider vinegar], Garlic, Olive Oil [olive oil], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices], Sea Salt), **Cauliflower**

### Allergen information:

Contains Milk And Egg

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

