



CURRY-SPICED PORK PATTIES

Lime-pickled onion & kale-cabbage salad with cashews

COOK TIME
25 MIN

SERVINGS
2

CALORIES PER SERVING
650

NET CARBS PER SERVING
19 GRAMS

MENU
KETO // GLUTEN-FREE

A bold-flavored dish inspired by Southeast-Asian flavors. Ground pork is mixed with curry-spiced onion and ginger (featuring turmeric, fennel, anise, cinnamon, cloves, and cumin), then formed into patties. Pan-seared to a juicy finish, the patties are drizzled in a spicy ginger aioli for a creamy finish. A crisp kale and cabbage slaw makes a tangy side.

INGREDIENTS (9 ITEMS)

- 10 oz **Ground pork**
- 1 ¾ oz **Curry-spiced onion & ginger**
- ¼ cup **Spicy ginger aioli** T E
- 3 ½ oz **Green kale***
- 5 ½ oz **Red & green cabbage***
- 1 tbsp **Cashews** T
- 1 whole **Lime**
- 1 whole **Scallion**
- 2 ¾ oz **Red onion**

WHAT YOU'LL NEED

- large sauté pan
- mixing bowls
- measuring spoons
- thermometer
- microplane

ALLERGENS

- E EGG
- T TREE NUT



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 is organic unless otherwise labeled.

*You may receive different color varieties of these ingredients.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork can be harmful to your health. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at help@greenchef.com

CURRY-SPICED PORK PATTIES

1 PREP LIME

- Zest whole **lime** with a microplane (or on small holes of a box grater) over a large bowl. Quarter **lime**.



2 PICKLE ONION

- Cut ends off **red onion** and discard peel. Slice lengthwise into about ¼-inch thick strips.
- Place **red onion** in a small bowl. Squeeze juice from two **lime wedges** over bowl with onion. Stir. Let pickle for at least 10 minutes.



3 SEASON PORK & FORM PATTIES

- Place **ground pork** in a medium bowl. Add **curry-spiced onion and ginger** and about ¼ teaspoon salt. Thoroughly mix to distribute seasoning.
- Form **pork** into two patties, about ½-inch thick.

4 COOK PATTIES

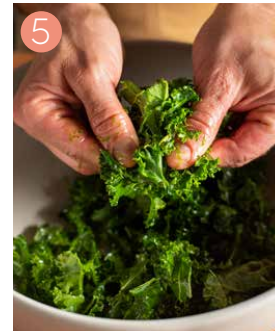
- Heat 2-3 teaspoons cooking oil in a large sauté pan over medium heat. Add **patties** to hot pan.* Cook 5 minutes on each side, or until fully cooked. (Ground pork is fully cooked when internal temperature reaches 160 degrees.)

**Chef's Tip: To get a good sear on the patties, make sure the pan is hot and the oil shimmers before adding the patties.*



5 PREP KALE

- Remove center stems from **green kale**; discard. Roughly chop **leaves**.
- Place **kale** in bowl with **lime zest**. Drizzle with about 1 tablespoon olive oil. Lightly season with salt. Massage until leaves soften.



6 MAKE SALAD

- Roughly chop **cashews**.
- Thinly slice **scallion**; discard root end.
- Add **red and green cabbage, cashews, and scallion** to bowl with kale. Squeeze juice from remaining **lime wedges** over bowl. Salt and pepper to taste. Toss to combine.*

**Customize It! If dressing is too tart, add another 2-3 teaspoons of olive oil for a milder flavor.*

7 PLATE YOUR DISH

- Divide **kale salad** between plates. Place **curry-spiced pork patties** next to salad and drizzle with **spicy ginger aioli** (to taste). Garnish with **lime-pickled red onion** (to taste).
- Enjoy!

