



# MALAYSIAN-SPICED PORK PATTIES

*Spicy ginger-lime aioli, stir-fried veggies*

**COOK TIME**  
25 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
690

**NET CARBS PER SERVING**  
13 GRAMS

**MENU**  
KETO // PALEO // GLUTEN-FREE

Like a little heat? Our spicy ginger-lime aioli, made with avocado mayo and a dash of hot sauce, delivers an aromatic kick to juicy, curried pork patties in this Malaysian-inspired meal. They're served atop a vibrant stir-fry featuring broccoli, red bell pepper, cabbage, carrots, and toasted coconut. If this all sounds complicated, it's not — all you need is 25 minutes for this flavorful dish to hit your table.

### INGREDIENTS (8 ITEMS)

- 6 oz **Broccoli**
- 3 ½ oz **Red bell pepper**
- 10 oz **Ground pork\***
- 2 oz **Yellow onions**
- ¼ oz **& ginger**
- 2 ½ tsp **Malaysian-style curry spices**
- 2 ¾ oz **Cabbage & carrots**
- ½ oz **Toasted coconut flakes** T
- 2 oz **Spicy ginger-lime aioli** E

### WHAT YOU'LL NEED

- large sauté pan
- baking sheet
- medium bowl
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- salt & pepper

### ALLERGENS

- T TREE NUTS (coconut)
- E EGGS

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

**Validate**  
Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

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

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

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 [greenchef.com/faq](http://greenchef.com/faq) 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.
- Thinly slice **broccoli** lengthwise.
- Cut **red bell pepper\*** lengthwise into strips, about ¼ inch thick.

*\*The ingredient you received may be a different color.*

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 MAKE MIXTURE &amp; FORM PATTIES

- Place **ground pork** in a medium bowl. Add **yellow onions and ginger**. Season with **Malaysian-style curry spices** and about ¼ teaspoon salt. Mix thoroughly to evenly distribute seasonings.
- Form **pork mixture** into two patties, about ¼ inch thick.

## 3 SEAR PATTIES

- Heat 1-2 tablespoons cooking oil in a large sauté pan over medium heat until shimmering. Once pan is hot, add **patties**. Sear 4-7 minutes on each side.

## 4 ROAST PATTIES

- Transfer **patties** to a lightly oiled, foil-lined baking sheet. Roast 5-6 minutes, or until patties are fully cooked.

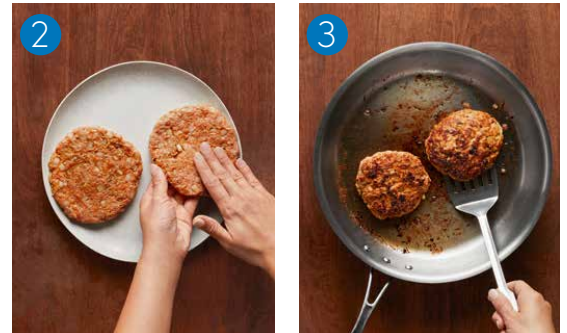
## 5 STIR-FRY VEGGIES

- Heat about 1 ½ teaspoons cooking oil in pan used for patties over medium heat. Add **broccoli, bell pepper, cabbage\* and carrots**, and **toasted coconut flakes**. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 3-5 minutes, or until broccoli and cabbage are crisp-tender, stirring occasionally.

*\*The ingredient you received may be a different color.*

## 6 PLATE YOUR DISH

- Divide **stir-fried veggies** between plates. Serve **Malaysian-spiced pork patties** over top. Drizzle with **spicy ginger-lime aioli** to taste. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (408g)

Amount per serving

**Calories** **690**

	% Daily Value*
<b>Total Fat</b> 58g	74%
Saturated Fat 15g	75%
Trans Fat 0g	
<b>Cholesterol</b> 100mg	33%
<b>Sodium</b> 940mg	41%
<b>Total Carbohydrate</b> 20g	7%
Dietary Fiber 7g	25%
Total Sugars 7g	
Includes 0g Added Sugars	0%
<b>Protein</b> 27g	
Vitamin D 1mcg	6%
Calcium 117mg	10%
Iron 3mg	15%
Potassium 693mg	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], **Yellow Onions**, **Ginger** [organic ginger, organic rice vinegar, citric acid], **Malaysian-Style Curry Spices** (Ground Fennel, Ground Coriander, Ground Cumin, Black Pepper, Ground Cloves, Anise Seeds, Ground Cardamom, Cinnamon, Ancho Chili Powder, Turmeric), **Red Cabbage**, **Carrots**, **Broccoli**, **Spicy Ginger-Lime Aioli** (Avocado Oil Mayonnaise [avocado oil, organic certified humane free range egg yolks, water, distilled vinegar, salt, lime juice concentrate, citric acid, lime oil], Hot Sauce [water, organic red bell peppers, organic onions, organic tomatoes (organic tomato puree [water, organic tomato paste], citric acid), organic white wine vinegar, sea salt, organic garlic powder, organic cayenne, xanthan gum], Lime Juice [lime], Puréed Ginger [organic ginger], Garlic), **Toasted Coconut Flakes** [coconuts], **Bell Peppers**

### Allergen information:

Contains Tree Nuts 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.