



**GREEN
CHEF**

SMOKY PORK PATTIES

caramelized onion, roasted cauliflower, cabbage slaw, cotija

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

890

NET CARBS PER SERVING

13 GRAMS

MENU

KETO // GLUTEN-FREE

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.



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



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.

INGREDIENTS (8 ITEMS)

9¾ oz	Cauliflower
1 whole	Yellow onion
6 oz	Cabbage
1½ tsp	Smoky Spanish-style seasoning
10 oz	Ground pork*
2 oz	Paprika-Dijon aioli E
¾ oz	Cotija cheese M
1¾ 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

*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](https://www.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.
- Cut **cauliflower** into bite-size pieces if necessary.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Slice remaining half into strips, about ¼ inch thick.
- Roughly chop **cabbage*** if necessary.

**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 SEASON & ROAST CAULIFLOWER

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

3 CARAMELIZE 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 has 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 **paprika-Dijon aioli**. Mix thoroughly to evenly distribute ingredients.*
- 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.*

***To help your patties keep their shape, make a small indentation in the center of each.*

5 COOK PATTIES

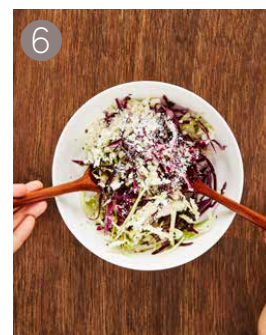
- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium heat until shimmering. Once pan is hot, add **patties**. Cook 5-6 minutes on each side, or until fully cooked.

6 MAKE SLAW

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

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 (504g)

Amount per serving

Calories 890

	% Daily Value*
Total Fat 78g	100%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 1610mg	70%
Total Carbohydrate 19g	7%
Dietary Fiber 6g	21%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 157mg	10%
Iron 3mg	15%
Potassium 1063mg	25%

* 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.

