



Ginger Pork Patties

Golden ginger pork patties with a vibrant vegetable medley of sweet potato, broccoli and capsicum, finished with a chilli lime dressing.



35 minutes



Pork



2 servings

FROM YOUR BOX

SWEET POTATOES	400g
LIME	1
RED CHILLI	1
BROCCOLI	1
RED CAPSICUM	1
PORK MINCE	500g
GINGER	1 piece

FROM YOUR PANTRY

oil for cooking, salt and pepper, honey or maple syrup, soy sauce

NOTES

You can transform this dish into a tray bake if preferred! Switch up the flavours and roast all the vegetables with a ground spice such as cumin or coriander. Add the pork patties to the tray for the last 10 minutes. Serve with dressing spooned over at the end. Garnish the dish with chopped peanuts, cashews or fresh chopped coriander.

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1. ROAST THE SWEET POTATOES

Set oven to 220°C. Dice **sweet potatoes** 3–4cm and toss on a lined oven tray with **oil, salt and pepper** (see tip). Roast in oven for 25–30 minutes or until cooked through.

TIP Use *sesame oil or coconut oil for extra fragrance.*

2. PREPARE THE DRESSING

Whisk together **lime zest** and **juice**, **2 tbsp honey**, **1/2 tbsp soy sauce** and **1 tbsp oil**. Finely chop **chilli** and stir through.

6P – use **3–4 tbsp honey**, **1 tbsp soy sauce** and **2 tbsp oil**.

TIP Use *sesame oil for a deeper, nutty flavour or use olive oil. You can substitute honey for sweet chilli sauce.*

3. SAUTÉ THE VEGETABLES

Cut **broccoli** into small florets, slice **capsicum** and **celery** (see notes). Heat a large frypan over high heat with **oil**. Add vegetables and cook for 3–4 minutes until just tender and lightly charred.

4. COOK THE PORK PATTIES

Peel and grate **ginger**. Combine with **pork mince**, **salt** and **pepper**. Shape into even size patties. Heat a frypan over medium–high heat with **oil** and cook patties for 4–5 minutes each side until cooked through and golden.

TIP You can add some *chopped lemongrass or crushed garlic to the patties.*

5. FINISH AND SERVE

Toss roasted **sweet potatoes** with sautéed **vegetables** and divide among plates. Top with **pork patties** and spoon over **dressing** to serve.

This recipe has simplified instructions to help lower your meal cost.