

**Mojo Pork Patties with Louisiana Shallots & Cabbage
and Chile Butter Mashed Sweet Potato**

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Augustus Ranch Ground Pork, thawed
Fruitful Hill Farms Louisiana Shallots, washed, root end trimmed
Tenaza Organics Cabbage, washed, outer leaves and core discarded
Farmhouse Kitchen Mojo Sauce, stirred well before use
Farmhouse Kitchen-prepared Mashed Sweet Potato
Farmhouse Kitchen Chile Butter
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat the oven to 425°F degrees. Adjust oven rack to middle position.

STEP 1 While the oven is preheating, prepare the vegetables. Slice the Louisiana shallots (bulb and green tops) into approximately 2" pieces. Chop the cabbage into slivers, about 1/2" thick. Add the cabbage and shallots to a large, baking sheet. Drizzle with 2 tbsp. oil and season with 1/2 tsp. salt and pepper. Toss to coat and distribute seasonings. Spread the vegetables out in an even layer. Set aside.

STEP 2 Add the ground pork to a mixing bowl and season with 1 tsp. salt and pepper. Combine with your hands to evenly distribute the spices. Form 16-20 golf ball sized meatballs. Then, flatten the meatballs into patties, about 1/2" thick. Add the patties on top of the shallots and cabbage.

STEP 3 Roast the vegetables and pork patties in the preheated oven for 12-15 minutes. The pork patties are done when the internal temperature reaches 160°F. The vegetables should be lightly brown around the edges and translucent.

STEP 4 As the pork and vegetables are roasting, add the mashed sweet potatoes to a small saucepan. Place the saucepan over medium heat and warm the potatoes through, about 5-7 minutes. Stir the potatoes frequently to prevent scorching. When the potatoes are hot, add the chile butter. Stir the potatoes until the butter is melted and fully incorporated. Season with salt and pepper to taste. Turn off the heat and cover to keep warm until ready to serve.

STEP 5 To serve, add a serving of the chile butter mashed sweet potatoes to serving plates. Top the potatoes with the roasted shallots and cabbage. Add the pork patties on top of the shallots and cabbage. Drizzle the mojo sauce all over the pork and vegetables. Enjoy!