



More than Food

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## Pork and Apple Burger

with Rosemary Potatoes and Mixed Green Salad

Pork and apple are a match made in heaven. Made into a juicy burger with a buttery brioche bun, it doesn't get much better than this. Crispy rosemary potatoes and a crisp side salad are the perfect accompaniment.



Ground Pork



Granny Smith Apple



Rosemary



Brioche Buns



Spring Mix



Yukon Potatoes



Balsamic Vinegar

## Ingredients

## 2 People

## 4 People

\*Not Included

Ground Pork	8 oz	16 oz
Granny Smith Apple	1	2
Rosemary	¼ oz	¼ oz
Brioche Buns	1) 2) 3)	4
Spring Mix	2 oz	4 oz
Yukon Potatoes	12 oz	24 oz
Balsamic Vinegar	1 T	2 T
Olive Oil*	1 T	2 T

## Allergens

1) Wheat

2) Milk

3) Soy

## Tools

Baking Sheet, Large Pan,  
2 Medium Bowls, Grater

Ruler

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**Nutrition per person** Calories: 773 cal | Fat: 38 g | Sat. Fat: 12 g | Protein: 29 g | Carbs: 78 g | Sugar: 16 g | Sodium: 541 mg | Fiber: 8 g

*Make sure to wash and dry produce before prepping or cooking!*

1



**1 Prep and roast the potatoes:** Preheat the oven to 400 degrees. Strip the **rosemary** off the stems and finely chop the leaves. Cut the **potatoes** into ½-inch wedges (like steak fries!). Toss the **potatoes** on a baking sheet with **half the rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, tossing halfway through cooking.

2



**2 Form the patties:** Halve and core the **apple**. Grate **one apple half** into the middle of a paper towel. Squeeze out any excess liquid. In a medium bowl, combine the **grated apple**, **pork**, and **1 teaspoon chopped rosemary**, then season generously with **salt** (we used ½ teaspoon kosher salt) and **pepper**. Thoroughly combine the mixture with your hands, then form into 2 patties.

2



**3 Cook the burgers:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **patties** to the pan and cook for 4-5 minutes per side, until cooked though.

**4 Toast the buns:** Meanwhile, split the **brioche rolls** apart and toast in the oven for 3-5 minutes.

3



**5 Make the salad:** Thinly slice the **remaining apple**. Toss the **spring mix** and **sliced apple** in a medium bowl with a drizzle of **olive oil** and **balsamic vinegar**. Season with **salt** and **pepper**.

**6 Plate:** Serve the **pork and apple burgers** between the **brioche buns**, with some of the **salad** on top (if desired). Serve the **remaining salad** and **rosemary potatoes** to the side. Enjoy!