



# JUICY APPLE PORK BURGERS

with Rosemary Potatoes and Green Salad



## HELLO GRATED APPLE

The sweet secret to a juicy patty

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 900



Rosemary



Granny Smith Apples



Hamburger Buns  
(Contains: Wheat, Milk)



Balsamic Vinegar



Yukon Gold Potatoes



Ground Pork



Spring Mix Lettuce



Mayonnaise  
(Contains: Eggs)



## START STRONG

If you have a grill, fire it up! The burgers will taste great made on the grates. Grill the burgers over direct heat until cooked through, 4-5 minutes. You can also toast the buns until golden brown, 2-3 minutes over indirect heat.

## BUST OUT

- 2 Baking sheets
- Grater
- Paper towel
- 2 Large bowls
- Large pan
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |                       |        |
|-----------------------|--------|
| • Rosemary            | ¼ oz   |
| • Yukon Gold Potatoes | 24 oz  |
| • Granny Smith Apples | 2      |
| • Ground Pork         | 20 oz  |
| • Hamburger Buns      | 4      |
| • Spring Mix Lettuce  | 4 oz   |
| • Balsamic Vinegar    | 4 tsp  |
| • Mayonnaise          | 3 TBSP |

## HELLO WINE



PAIR WITH  
Coronet Paso Robles  
Zinfandel, 2015

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## 1 ROAST POTATOES

**Wash and dry all produce.** Preheat oven to 400 degrees. Strip **rosemary** leaves from stems; discard stems. Finely chop leaves. Cut **potatoes** into ½-inch wedges. Toss on a baking sheet with half the rosemary, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Roast in oven until lightly browned, 25-30 minutes, tossing halfway through.



## 4 TOAST BUNS

Meanwhile, split **buns** in half and place on another baking sheet. Toast in oven until golden brown, 3-5 minutes.



## 2 SHAPE BURGERS

Meanwhile, halve and core **1 apple**. Grate onto a paper towel, then squeeze out any excess moisture (do this over the sink). Put grated apple, **pork**, and **2 tsp rosemary** in a large bowl. Season with **salt** and **pepper** (we used 1 tsp kosher salt). Combine mixture with your hands, then shape into four patties (make them slightly wider than the buns).



## 5 MAKE SALAD

Halve, core, and thinly slice remaining **apple**. In another large bowl, toss **mixed lettuce** and **apple slices** with a drizzle of **olive oil** and **4 tsp balsamic vinegar** (we sent more). Season with **salt** and **pepper**.



## 3 COOK BURGERS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **burgers** to pan and cook until no longer pink in center, 4-5 minutes per side.



## 6 FINISH AND PLATE

Spread **buns** with **mayonnaise**, then fill each with a **burger** and a little bit of the dressed **mixed lettuce** on top. Serve with **potatoes** and remaining **salad** on the side.



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