



Pork and Apple Burger

with Rosemary Potatoes and Mixed Green Salad

FAMILY 30 Minutes



Ground Pork



Brioche Bun



Yellow Potato



Panko Breadcrumbs



Granny Smith Apple



Rosemary



Spring Mix



Balsamic Vinegar



Mayonnaise



Dijon Mustard

HELLO GRATED APPLE

The sweet secret to a juicy patty is a grated apple!

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

2 Baking Sheets, Measuring Spoons, Strainer, Whisk, Box Grater, 2 Medium Bowls, Large Non-Stick Pan

Ingredients

	4 Person
Ground Pork	500 g
Brioche Bun	4
Yellow Potato	600 g
Panko Breadcrumbs	½ cup
Granny Smith Apple	2
Rosemary	1 sprig
Spring Mix	113 g
Balsamic Vinegar	1 tbsp
Mayonnaise	¼ cup
Dijon Mustard	1 tbsp
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. ROAST POTATOES

Finely chop **2 tsp rosemary leaves**. Cut **potatoes** into ½-inch wedges. Toss **potatoes** and **half the rosemary** with **2 tbsp oil** on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



4. TOAST BUNS

While **patties** cook, halve **buns** and arrange them on another baking sheet, cut-side up. Toast in **top** of oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



2. MAKE PATTIES

While **potatoes** roast, using a box grater, coarsely grate **one apple**. Transfer **grated apple** to a strainer. Using your hands, squeeze out any **liquid**. Combine **grated apple**, **pork**, **panko**, **half the mustard**, **remaining rosemary** and **¼ tsp salt** in a medium bowl. Season with **pepper**. Form **mixture** into **four** equal 4-inch wide **burger patties**.



5. ASSEMBLE SALAD

While **buns** toast, core, then thinly slice **remaining apple**. Whisk together **vinegar**, **remaining mustard**, **1 tsp sugar** and **½ tbsp oil** in another medium bowl. Season with **salt** and **pepper**. Add **spring mix** and **sliced apple**. Toss together to combine.



3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **2 burger patties**. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side.** Transfer **cooked patties** to a plate and repeat with **remaining patties**. (**NOTE:** Add an additional ½ tbsp oil, if your pan is dry for the remaining patties!)



6. FINISH AND SERVE

Spread **mayo** on **toasted bottom buns**. Arrange **patties** between **buns** and top with some **salad**, if desired. Divide **burger**, **rosemary potatoes** and **remaining salad** between plates.

Dinner Solved!

Contact

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