

# Pork & Apple Burgers

with Herbed Fries & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Rosemary



Apple



Garlic



Tomato



Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Dijon Mustard



Bake-At-Home Burger Buns



Mixed Salad Leaves



Garlic Aioli

 Hands-on: 30-40 mins  
Ready in: 35-45 mins

We've packed loads of flavour into these pork patties with the crowd-pleasing combo of our Aussie spice blend and mustard. Plus there's a secret ingredient: grated apple keeps these burgers nice and juicy with a touch of sweetness. Add herbed fries and garlic aioli, and the whole family will be crowding around the table in no time!

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	½ bunch	1 bunch
apple	1	2
garlic	1 clove	2 cloves
tomato	1	2
pork mince	1 small packet	1 medium packet
Aussie spice blend	1 sachet	2 sachets
fine breadcrumbs	1 packet	2 packets
Dijon mustard	1 tub (15g)	2 tubs (30g)
salt*	¼ tsp	½ tsp
bake-at-home burger buns	2	4
white wine vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
garlic aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3835kJ (916Cal)	649kJ (155Cal)
Protein (g)	39.9g	6.8g
Fat, total (g)	43.5g	7.4g
- saturated (g)	10.4g	1.8g
Carbohydrate (g)	84.4g	14.3g
- sugars (g)	13.5g	2.3g
Sodium (mg)	1424mg	241mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Bake the herbed fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Pick and finely chop the **rosemary** leaves (see ingredients). Place the fries onto the oven tray lined with baking paper. Sprinkle with the **rosemary**, season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, then bake until tender, **25-30 minutes**.

**TIP:** Cut the potato to size so it cooks in time.



## Get prepped

While the fries are baking, grate the **apple**. Using a clean tea towel, squeeze out any liquid from the **apple**. Finely chop the **garlic**. Thinly slice the **tomato**.



## Make the patties

In a medium bowl, combine the **pork mince**, **garlic**, **Aussie spice blend**, **fine breadcrumbs**, **Dijon mustard**, the **salt** and grated **apple**. Season with **pepper**. Shape the mixture into evenly sized patties (1 patty per person), slightly larger than a burger bun.

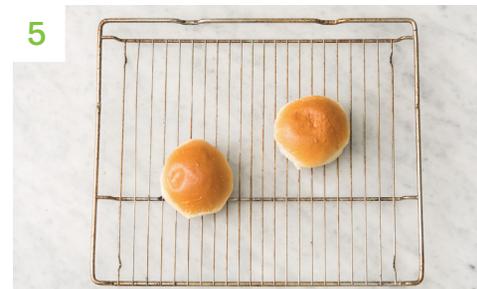
**TIP:** Make a shallow indent in the centre of each patty to help prevent it puffing up as it cooks.



## Cook the patties

Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Cook the **pork patties** until just cooked through, **5-6 minutes** each side.

**TIP:** Don't worry if your patties get a little charred during cooking. It adds to the flavour!



## Bake the buns

Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**. While the buns are baking, combine a small drizzle of **olive oil** and the **white wine vinegar** in a medium bowl. Season with **salt** and **pepper**. Add the **mixed salad leaves** and toss to coat.



## Serve up

Slice the burger buns in half. Spread the base of each bun with **garlic aioli**. Top with a pork patty, tomato slices and mixed salad. Serve with the herbed fries and any remaining tomato and salad leaves on the side.

**Enjoy!**