



OCT 2016

Pork and Apple Burgers with Rosemary Fries and Mixed Greens

Nothing screams fall more than apples, and nothing pairs better with apples than pork (except maybe cinnamon sugar, but we'll stick to savory dishes for now). For this recipe, our chefs chose the Granny Smith variety for its hard, crisp, and slightly tart flesh. When it's shredded and mixed with pork, the result is deliciously juicy patties.

Prep: 10 min level 2
Total: 35 min

nut free dairy free



Ground Pork



Yukon Potatoes



Hamburger Buns



Spring Mix



Granny Smith Apple



Rosemary



Balsamic Vinegar



Mayonnaise

Ingredients	2 People	4 People	*Not Included
Ground Pork	8 oz	16 oz	Allergens
Yukon Potatoes	12 oz	24 oz	1) Wheat
Hamburger Buns	1) 2	4	2) Egg
Spring Mix	2 oz	4 oz	3) Soy
Granny Smith Apple	1	2	
Rosemary	¼ oz	¼ oz	Tools
Balsamic Vinegar	1 T	2 T	Baking sheet, Box grater,
Mayonnaise	2) 3) 2 T	4 T	Paper towel, Large pan,
Olive Oil*	1 T	2 T	2 Medium bowls

Nutrition per person Calories: 738 cal | Fat: 36 g | Sat. Fat: 7 g | Protein: 30 g | Carbs: 72 g | Sugar: 14 g | Sodium: 339 mg | Fiber: 9 g



1 Prep and roast the potatoes: Wash and dry all produce. Preheat the oven to 400 degrees. Strip the **rosemary** off the stems, and finely chop the leaves. Cut the **potatoes** into ½-inch wedges. Toss them 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.



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



3 Cook the patties: Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add the **patties**. Cook 4-5 minutes per side, until cooked through.

4 Toast the buns: Meanwhile, halve the **buns**. Toast in the oven for 3-5 minutes.



5 Make the salad: Thinly slice the remaining ½ **apple**. Toss the **spring mix** and **apple slices** in a medium bowl with a drizzle of **olive oil** and **balsamic vinegar**. Season with **salt** and **pepper**.

6 Finish: Spread the **buns** with a bit of **mayonnaise**. Serve the **pork** and **apple burgers** between the buns with some **mixed green salad** on top (if desired). Serve the remaining salad and **rosemary fries** on the side. Enjoy!

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