

## Pork & 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 Ground Pork Granny Smith Apples Rosemary Brioche Buns Spring Mix Yukon Potatoes	1) 2) 3)	4 People  16 oz  2  ½ oz  4  4 oz  24 oz	*Not Included in the second se	_ _ _	
Yukon Potatoes Balsamic Vinegar Olive Oil*		24 oz 2 T 2 T	Tools  Baking Sheet, Large Pan, 2 Medium Bowls Grater	ge Pan,	

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

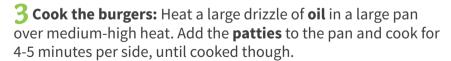
Make sure to wash and dry produce before prepping or cooking!



**1 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 large drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, tossing halfway through cooking.



**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 **2 teaspoons chopped rosemary**, then season generously with salt (we used 1 teaspoon kosher salt) and pepper. Thoroughly combine the mixture with your hands, then form into 4 patties.





- **4** Toast the buns: Meanwhile, split the brioche rolls apart and toast in the oven for 3-5 minutes.
- **5** Make the salad: Thinly slice the remaining apple. Toss the spring mix and sliced apple in a medium bowl with a large 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!