



Pork & Apple Burger

with Rosemary Wedges and Rocket Salad

CLASSIC 35 Minutes

N° 3



Rosemary



Potato



Apple



Pork Mince



Panko Breadcrumbs



Cheddar Cheese



Burger Bun



Lemon



Rocket



Apple & Sage Jelly

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools, you will need:

Two Baking Trays, Mixing Bowl, Frying Pan and Coarse Grater.

Ingredients

	2P	3P	4P
Rosemary**	¼ bunch	½ bunch	½ bunch
Potato**	1 small pack	1 large pack	2 small packs
Apple**	1	1	2
Pork Mince**	240g	360g	480g
Panko Breadcrumbs 13)	10g	15g	20g
Cheddar Cheese 7)**	1 block	2 blocks	2 blocks
Burger Bun 8) 11) 13)	2	3	4
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Lemon**	½	¾	1
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Rocket**	1 bag	1½ bags	2 bags
Apple & Sage Jelly	1 pot	2 pots	2 pots

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	555g	100g
Energy (kJ/kcal)	3862/923	696/166
Fat (g)	43	8
Sat. Fat (g)	15	3
Carbohydrate (g)	99	18
Sugars (g)	18	3
Protein (g)	39	7
Salt (g)	1.04	0.19

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK



1. Cook the Wedges

Preheat your oven to 200°C. Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). Chop the **potatoes** into 2cm wide wedges (no need to peel!). Place on a baking tray. Drizzle over a little **oil** and sprinkle on the **rosemary**. Season with **salt** and **pepper**. Toss to coat, then spread out evenly and roast on the top shelf of your oven until crispy, 25-30 mins. Turn halfway through cooking.



4. Melt the Cheese

Meanwhile, grate the **Cheddar cheese**. Once the **burgers** are cooked, take the pan off the heat. Divide the **cheese** between the tops of the **burgers**, then pop a lid on the pan and set aside for the **cheese** to melt, about 4 mins.



2. Make the Burgers

Coarsely grate the **apple** (discard the core), no need to peel. Place in a clean tea towel and squeeze out as much juice as you can (you don't want soggy burgers!). Put the **pork mince** in a mixing bowl and add the **grated apple** and the **panko breadcrumbs**. Season with **salt** and **pepper**, then mix well and form into burgers 2cm thick (one per person). **IMPORTANT: Wash your hands after touching raw meat!**



5. Dress the Salad

While the **burgers** are cooking, slice each **bun** in half. Place on another baking tray and pop them on the middle shelf of your oven to warm through for the last 2-3 mins of potato cooking time. **TIP: Watch your buns don't burn!** Put the **sugar** (see ingredients for amount) in another mixing bowl and add a squeeze of **lemon juice** and **olive oil** (see ingredients for amount). Season with **salt** and **pepper**. Just before serving, add the **rocket** and toss well.



3. Fry the Burgers

Heat a glug of **oil** in a frying pan on medium heat. Once hot, gently add the **burgers** and cook them 5-6 mins on each side. **IMPORTANT: The burgers are cooked when no longer pink in the middle. TIP: Don't turn each burger until it has formed a crust on the underside or it might stick to the pan!**



6. Finish and Serve

Spread a little of the **apple and sage jelly** on the base of each **burger bun**. Serve your **burgers** in the **buns** with some **wedges** and **salad** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.