

Pork and Apple Burger

with Rosemary Fries and Mixed Greens Salad

People have been pairing pork with apples for centuries. In fact, the pair was first introduced before sugar was readily available. We're used to seeing the sweet and savory combination in the form of pork chops and applesauce, but this dish takes it up a notch (while maintaining those familyfriendly flavors, of course) by incorporating the fruit into a juicy burger.



Prep: 10 min Total: 35 min



level 1



free











Brioche



Granny Smith Apples



Rosemary





Ingredients		4 People	*Not Included
Ground Pork		16 oz	Allergens
Yukon Potatoes		24 oz	1) Wheat
Brioche Buns	1)2)3)	4	2) Milk
Granny Smith Apples		2	3) Eggs
Rosemary		1/4 OZ	4) Soy
Spring Mix		4 oz	., 339
Balsamic Vinegar		2 T	
Mayonnaise	3) 4)	2 T	Tools Baking sheet, Box grater, Paper towels, 2 Medium
Olive Oil*		2 T	

Nutrition per person Calories: 659 cal | Fat: 29 g | Sat. Fat: 8 g | Protein: 31 g | Carbs: 67 g | Sugar: 15 g | Sodium: 433 mg | Fiber: 7 g



Prep and roast the potatoes: Wash and dry all produce. Preheat the oven to 450 degrees. Strip the rosemary off the stems and finely chop the leaves. Cut the potatoes into ½-inch wedges. Toss 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 20-25 minutes, tossing once, until golden brown.

bowls, Large pan

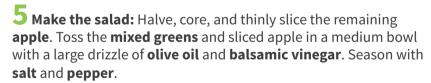


2 Make the patties: Halve and core **1** apple. Using a box grater, grate into the middle of a paper towel. Squeeze out any excess liquid. In a medium bowl, combine the grated apple, pork, and **2** teaspoons rosemary. Season generously with salt (we used 1 teaspoon kosher salt) and pepper. Thoroughly combine the mixture with your hands and form into **4** patties.





4 Toast the buns: Meanwhile, split the brioche buns apart and toast in the oven 3-5 minutes





6 Finish: Spread the buns with mayonnaise. Serve the pork and apple burgers between the buns, adding some mixed greens salad on top (if desired). Serve the remaining salad and rosemary fries on the side. Enjoy!

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