



JUICY APPLE PORK BURGERS

with Rosemary Potatoes and Green Salad



HELLO GRATED APPLE

The sweet secret to a juicy, moist patty

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 930**

-  Rosemary
-  Granny Smith Apples
-  Hamburger Buns
(Contains: Wheat, Milk)
-  Balsamic Vinegar
-  Sweet Potatoes
-  Ground Pork
-  Spring Mix Lettuce
-  Mayonnaise
(Contains: Eggs)

START STRONG

Rosemary has a bold flavor that can be a bit overpowering for anyone who likes things on the mild side. Feel free to use it to taste or leave it out completely, if you prefer.

BUST OUT

- 2 Baking sheets
- Grater
- Paper towel
- 2 Large bowls
- Large pan
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|--------|
| • Rosemary | ¼ oz |
| • Sweet Potatoes | 4 |
| • Granny Smith Apples | 2 |
| • Ground Pork | 20 oz |
| • Hamburger Buns | 4 |
| • Spring Mix Lettuce | 4 oz |
| • Balsamic Vinegar | 4 tsp |
| • Mayonnaise | 3 TBSP |

HELLO WINE



PAIR WITH
Ça Roule? Beaujolais, 2016

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1 ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Strip **rosemary** leaves from stems and finely chop until you have 4 tsp; discard stems. Cut **sweet potatoes** into ½-inch wedges. Toss with 2 tsp rosemary, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast until tender, 25-30 minutes, tossing halfway through.



4 TOAST BUNS

Meanwhile, split **buns** in half and place on another baking sheet. Toast in oven until golden brown, 3-5 minutes.



2 SHAPE BURGERS

Meanwhile, halve and core **1 apple**. Grate onto a paper towel, then squeeze out excess moisture (do this over the sink). Put grated apple, **pork**, and remaining **2 tsp rosemary** in a large bowl. Season with **salt** and **pepper** (we used 1 tsp kosher salt). Combine with your hands and shape into four patties (make them slightly wider than buns).



5 MAKE SALAD

Halve, core, and thinly slice remaining **apple**. In another large bowl, toss together **lettuce**, apple slices, a large drizzle of **olive oil** and **4 tsp balsamic vinegar** (we sent more). Season with **salt** and **pepper**.



3 COOK BURGERS

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **burgers** to pan and cook until no longer pink in center, 4-5 minutes per side.



6 FINISH AND SERVE

Spread **buns** with **3 TBSP mayonnaise** (we sent more), then fill each with a **burger** and a little bit of the dressed **salad** on top. Serve with **sweet potatoes** and remaining salad on the side.

FRESH TALK

What is one thing that made you smile today?

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