



# Pork and Apple Burger

with Rosemary Potatoes and Mixed Green Salad

30 Minutes



Ground Pork



Artisan Bun



Russet Potato



Panko Breadcrumbs



Granny Smith Apple



Rosemary



Spring Mix



Balsamic Vinegar



Mayonnaise



Dijon Mustard

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO GRATED APPLE

*The sweet secret to a juicy patty is grated apple!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, 2 medium bowls, strainer, box grater, whisk, measuring spoons, large non-stick pan

## Ingredients

|                    | 2 Person | 4 Person |
|--------------------|----------|----------|
| Ground Pork        | 250 g    | 500 g    |
| Artisan Bun        | 2        | 4        |
| Russet Potato      | 460 g    | 920 g    |
| Panko Breadcrumbs  | ¼ cup    | ½ cup    |
| Granny Smith Apple | 1        | 2        |
| Rosemary           | 1 sprig  | 1 sprig  |
| Spring Mix         | 56 g     | 113 g    |
| Balsamic Vinegar   | 1 tbsp   | 1 tbsp   |
| Mayonnaise         | 2 tbsp   | 4 tbsp   |
| Dijon Mustard      | ½ tbsp   | 1 tbsp   |
| Sugar*             | ½ tsp    | 1 tsp    |
| Oil*               |          |          |
| Salt and Pepper*   |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potatoes

Finely chop **1 tsp rosemary leaves** (dbl for 4 ppl). Cut **potatoes** into ½-inch wedges. Toss **potatoes** and **half the rosemary** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



## Toast buns

While **patties** cook, halve **buns** and arrange them on another baking sheet, cut-side up. Toast in the **top** of the oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



## Make patties

While **potatoes** roast, using a box grater, coarsely grate **half the apple** (grate a whole apple for 4 ppl). Transfer **grated apple** to a strainer. Using your hands, squeeze out any **liquid**. Combine **grated apple**, **pork**, **panko**, **half the mustard**, **remaining rosemary** and **½ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **mixture** into **two equal 4-inch wide burger patties** (four patties for 4 ppl).



## Assemble salad

While **buns** toast, core, then thinly slice **remaining apple**. Whisk together **vinegar**, **remaining mustard**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in another medium bowl. Season with **salt** and **pepper**. Add **spring mix** and **sliced apple**. Toss together to combine.



## Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then the **burger patties**. Pan-fry, until **patties** are golden-brown and cooked through, 3-5 min per side. **\*\* (TIP:** Don't overcrowd the pan; cook patties in 2 batches for 4 ppl, using ½ tbsp oil for each batch!)



## Finish and serve

Spread **mayo** on **toasted bottom buns**. Add **patties** onto **buns** and top with some **salad**, if desired. Finish with the **top buns**. Divide **burger**, **rosemary potatoes** and **remaining salad** between plates.

## Dinner Solved!