



AUG
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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 family-friendly flavors, of course) by incorporating the fruit into a juicy burger.



Prep: 10 min
Total: 35 min



level 1



nut
free



Ground
Pork



Yukon
Potatoes



Brioche
Buns



Granny Smith
Apples



Rosemary



Spring
Mix



Balsamic
Vinegar



Mayonnaise

Ingredients

	4 People
Ground Pork	16 oz
Yukon Potatoes	24 oz
Brioche Buns	4
Granny Smith Apples	2
Rosemary	¼ oz
Spring Mix	4 oz
Balsamic Vinegar	2 T
Mayonnaise	2 T
Olive Oil*	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Eggs
- 4) Soy

Tools

Baking sheet, Box grater, Paper towels, 2 Medium bowls, Large pan

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



1

1 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.



2

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**.



2

3 Cook the patties: Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add the **patties** to the pan. Cook 4-5 minutes per side, until cooked though.



3

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

5 Make the salad: Halve, core, and thinly slice the remaining **apple**. Toss the **mixed greens** and sliced apple in a medium bowl with a large drizzle of **olive oil** and **balsamic vinegar**. Season with **salt** and **pepper**.

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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