



PORK AND APPLE BURGER

with Rosemary Potatoes and Mixed Green Salad



HELLO GRATED APPLE

The sweet secret to a juicy patty

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 818



Ground Pork



Brioche Buns



Mini Yukon Potatoes



Panko Breadcrumbs



Granny Smith Apple



Rosemary



Spring Mix



Balsamic Vinegar



Honey



Mayonnaise

BUST OUT

- Measuring Spoons
- Whisk
- 2 Baking Sheets
- Salt
- Grater
- Pepper
- 2 Medium Bowls
- Olive or Canola oil
- Large Non-Stick Pan

INGREDIENTS

4-person

- Ground Pork 2 pkg (500 g)
- Brioche Buns 1,3 4
- Mini Yukon Potatoes 1 pkg (680 g)
- Panko Breadcrumbs 1 1 pkg (1 cup)
- Granny Smith Apple 2
- Rosemary 1 pkg (10 g)
- Spring Mix 1 pkg (113 g)
- Balsamic Vinegar 9 1 bottle (2 tbsp)
- Honey 1 pkg (1 tbsp)
- Mayonnaise 3 3 pkg (2 tbsp)

ALLERGENS ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 5 Tree Nut/Noix
- 1 Wheat/Blé
- 6 Mustard/Moutarde
- 2 Milk/Lait
- 7 Peanut/Cacahuète
- 3 Egg/Oeuf
- 8 Sesame/Sésame
- 4 Soy/Soja
- 9 Sulphites/Sulfites

START STRONG

Preheat the oven to **450°F** (to roast the potatoes and toast the buns). Start prepping when the oven comes up to temperature!

BBQ TIP: Instead of pan-frying, grill burgers over medium heat, 3-6 min per side, until cooked to an internal temp. of 160°F.



1 PREP Wash and dry all produce. Laver et sécher tous les aliments. Finely chop **2 tsp rosemary leaves**. Cut the **potatoes** into ½-inch wedges. Toss the potatoes on a baking sheet with **half the rosemary** and a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until the potatoes are golden-brown, 25-28 min.



4 TOAST BUNS Meanwhile, split the **buns** and arrange them on another baking sheet cut-side up. Toast in the centre of the oven until just golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



2 MAKE PATTIES Meanwhile, coarsely grate **one apple**. In a medium bowl, combine the **grated apple, panko, pork** and **remaining rosemary**. Form the mixture into four 5-inch wide burger patties. Season with **salt** and **pepper**.



5 MAKE SALAD Thinly slice the **second apple**. In another medium bowl, whisk together the **vinegar, honey** and a drizzle of **oil**. Season with **salt** and **pepper**. Add the **spring mix** and **sliced apple**. Toss to combine.



3 COOK BURGERS Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **burgers**. Pan-fry until the burgers are cooked through, 3-5 min per side. (**TIP:** Cook to a minimum internal temperature of 160°F. Cuire jusqu'à une température interne min. de 160°F.)



6 FINISH AND SERVE Spread the **buns** with **mayonnaise**. Arrange the **burgers** between the buns and top with some of the **salad** (if desired). Serve the **remaining salad** and **rosemary potatoes** to the side.

TUTTI FRUTTI!

Getting your apple a day has never been more satisfying.