



Pork and Cheddar Burgers

with Roasted Sweet Potato Salad

Family Friendly

35 Minutes



Ground Pork



Brioche Bun



White Cheddar Cheese, shredded



Red Wine Vinegar



Onion, sliced



Spring Mix



Sweet Potato



Dijon Mustard



Panko Breadcrumbs



Sunflower Seeds



Mayonnaise



Dried Cranberries

HELLO CAMELIZED ONIONS

The perfect sweet and savoury burger topper!

Start here

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

Bust out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Red Wine Vinegar	1 tbsp	2 tbsp
Onion, sliced	113 g	226 g
Spring Mix	56 g	113 g
Sweet Potato	170 g	340 g
Dijon Mustard	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sunflower Seeds	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Dried Cranberries	¼ cup	½ cup
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Roast sweet potato

- Peel, then cut **sweet potato** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until golden-brown, 22-24 min.



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side. **



Caramelize onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **half the vinegar**. Transfer **onions** to a plate and set aside.
- Carefully wipe the pan clean.



Toast buns and make dressing

- Halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, add **remaining vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



Form patties

- Meanwhile, add **pork**, **panko** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Finish and serve

- Add **spring mix**, **sunflower seeds**, **dried cranberries** and **sweet potatoes** to the bowl with **dressing**. Toss to combine.
- Spread **mayo** and **Dijon** on **top buns**.
- Stack **patties** and **onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **salad** between plates.

Dinner Solved!