



Pork & Apple Burger

with Rosemary Wedges and Rocket Salad

CLASSIC 35 Minutes

N° 3



Rosemary



Potato



Apple



Pork Mince



Panko Breadcrumbs



Cheddar Cheese



Burger Bun



Lemon



Rocket



Apple & Sage Jelly

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Two Baking Trays, Coarse Grater and Frying Pan.

Ingredients

	2P	3P	4P
Rosemary**	¼ bunch	½ bunch	½ bunch
Potato**	1 small pack	1 large pack	2 small packs
Apple**	1	1	2
Pork Mince**	240g	360g	480g
Panko Breadcrumbs 13)	10g	15g	20g
Cheddar Cheese 7) **	1 block	1½ blocks	2 blocks
Burger Bun 8) 11) 13)	2	3	4
Sugar for the Dressing*	¼ tsp	½ tsp	½ tsp
Lemon**	½	¾	1
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Rocket**	1 bag	1½ bags	2 bags
Apple & Sage Jelly	1 pot	1½ pots	2 pots

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	553g	100g
Energy (kJ/kcal)	3860/923	698/167
Fat (g)	43	8
Sat. Fat (g)	15	3
Carbohydrate (g)	99	18
Sugars (g)	18	3
Protein (g)	39	7
Salt (g)	1.04	0.19

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **11)** Soya **13)** Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Packed in the UK



1. Cook the Wedges

Preheat your oven to 200°C. Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). Chop the **potatoes** into 2cm wide wedges (no need to peel!). Lay on a baking tray. Drizzle over a little **oil** and sprinkle on the **rosemary**. Season with **salt** and **pepper**. Toss to coat, then spread out evenly and roast on the top shelf of your oven until crispy, 25-30 mins. Turn halfway through cooking.



4. Melt the Cheese

Meanwhile, grate the **Cheddar cheese**. Once the **burgers** are cooked, take the pan off the heat. Divide the **cheese** between the tops of the **burgers**, then pop a lid on the pan and set aside for the **cheese** to melt, about 4 mins.



2. Make the Burgers

Coarsely grate the **apple**, no need to peel (discard the core). Place in a clean tea towel and squeeze out as much juice as you can (you don't want soggy burgers!). Put the **pork mince** in a mixing bowl and add the **grated apple** and the **panko breadcrumbs**. Season with **salt** and **pepper**, then mix well and form into **burgers**, 2cm thick (one per person). **IMPORTANT:** Wash your hands after touching raw meat!



5. Dress the Salad

While the **burgers** are cooking, slice each **bun** in half. Place on another baking tray and pop them on the middle shelf of your oven to warm through for the last 2-3 mins of potato cooking time. **TIP:** Watch your buns don't burn! Put the **sugar** (see ingredients for amount) in another mixing bowl and add a squeeze of **lemon juice** and **olive oil** (see ingredients for amount). Season with **salt** and **pepper** and mix together to combine. Just before serving, add the **rocket** and toss well.



3. Fry the Burgers

Heat a glug of **oil** in a frying pan on medium heat. Once hot, gently add the **burgers** and cook for 5-6 mins on each side. **IMPORTANT:** The burgers are cooked when no longer pink in the middle. **TIP:** Don't turn each burger until it has formed a crust on the underside, or it might stick to the pan!



6. Finish and Serve

Spread a little of the **apple and sage jelly** on the base of each **burger bun**. Serve your **burgers** in the **buns** with some **wedges** and **salad** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.