



PORK PIZZA BURGER

with Pizza Sauce and Mozzarella Cheese

FAMILY



HELLO

ITALIAN SAUSAGE

Using Italian sausage for the patties ensures it will be packed full of flavour!



Mild Italian Sausage, uncased



Garlic



Tomato Pizza Sauce



Baby Spinach



Mozzarella Cheese, shredded



Burger Bun



Sweet Potato, fries

TIME: 35 MIN

BUST OUT

- 2 Baking Sheets
- Silicone Brush
- Measuring Spoons
- Small Bowl
- Garlic Press
- Salt and Pepper
- Large Non-Stick Pan
- Olive or Canola oil
- Medium Bowl

INGREDIENTS

4-person

- Mild Italian Sausage, uncased 500 g
- Garlic 12 g
- Tomato Pizza Sauce $\frac{2}{3}$ cup
- Baby Spinach 56 g
- Mozzarella Cheese, shredded 2 $\frac{1}{2}$ cup
- Burger Bun 1,2,3 4
- Sweet Potato, fries 680 g

ALLERGENS | ALLERGÈNES

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

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

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

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **450°F** (to bake fries and toast buns). Start prepping when oven comes up to temperature! In Step 5, use this garlic guide to determine what garlic level you prefer: $\frac{1}{4}$ tsp mild, $\frac{1}{2}$ tsp medium and 1 tsp extra!



1 ROAST SWEET POTATOES

Wash and dry all produce.* Over two baking sheets, toss **sweet potatoes** with **1 tbsp oil** (per baking sheet). Season with **salt** and **pepper**. Roast in the **middle** and **top** of the oven. Rotate the sheets and turning **sweet potatoes** over halfway through cooking, until golden-brown, 20-22 min. (**NOTE:** This healthier version won't get crispy like deep-fried fries!)



4 FINISH BURGERS

When **burgers** are done, remove the pan from the heat. Spoon **pizza sauce** over **burgers**, then sprinkle over **cheese**. Cover the pan with a lid and set aside until **cheese** melts and **pizza sauce** is warmed through 1-2 min.



2 PREP BURGERS

Meanwhile, peel, then mince or grate **garlic**. In a medium bowl, combine **sausage** and **half the garlic**. Form the **mixture** into **four** 4-inch wide **burger patties**. Lightly press a thumb print into **each patty**. (**NOTE:** Don't push all the way through!)



5 GARLIC TOAST

Meanwhile, in a small bowl, combine **2 tbsp oil** and $\frac{1}{4}$ **tsp remaining garlic**. (**NOTE:** Reference garlic guide in Start Strong.) When **sweet potatoes** are done, transfer to one baking sheet. Split **buns** in half and arrange on the empty baking sheet, cut-side up. Brush **each half** with **garlic oil**. Toast **buns** in the **middle** of the oven, until **buns** are golden, 2-3 min (**TIP:** Keep your eye on them so they don't burn!)



3 COOK BURGERS

Heat a large non-stick pan over medium high heat. When the pan is hot, add $\frac{1}{2}$ **tbsp oil**, then **burgers**. Pan-fry until cooked through, 4-5 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



6 FINISH AND SERVE

Divide **spinach** between **bottom buns** then place a **burger patty** on top. Top **each burger** with a **top bun**. Divide **burgers** and **sweet potatoes** between plates.

SAY CHEESE!

The best part is the layer of gooey cheese on top of the juicy pork burger!