



# Pork and Cheddar Burgers

with Roasted Sweet Potato Wedges

Family Friendly 30-40 Minutes



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Ground Pork



Ground Turkey



Brioche Bun



White Cheddar  
Cheese, shredded



Onion, sliced



Spring Mix



Sweet Potato



Dijon Mustard



Italian Breadcrumbs



Mayonnaise



Cranberry Spread



Chives



Red Wine Vinegar

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO CARMELIZED ONIONS

*The perfect sweet and savoury burger topper!*

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

2 Baking sheets, medium bowl, measuring spoons, 2 small bowls, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Onion, sliced	113 g	226 g
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Cranberry Spread	2 tbsp	4 tbsp
Chives	7 g	14 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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.

1



### Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



### 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. \*\*

2



### Caramelize onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp (2 tsp) sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **vinegar**. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.

5



### Toast buns and make sauces

- Halve **buns**.
- Arrange on another 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, stir together **cranberry sauce** and **half the mayo** in a small bowl. Set aside.
- Thinly slice **chives**.
- Add **chives, Dijon** and **remaining mayo** to another small bowl. Season with **salt** and **pepper**, then stir to combine.

3



### Form patties

- Meanwhile, add **pork, breadcrumbs** and **¼ tsp (½ tsp) salt** to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you want a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.

6



### Finish and serve

- Spread **cranberry mayo** on **top buns**.
- Stack **spring mix, patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **chive sauce** on the side for dipping.

## Dinner Solved!



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