



# JUICY APPLE-PORK BURGERS

with Rosemary Potatoes and Green Salad

PREP: 15 MIN  
TOTAL: 35 MIN

LEVEL 1

NUT FREE



## HELLO

### GRATED APPLE

The sweet secret to a juicy patty

#### INGREDIENTS:

- Rosemary
- Yukon Gold Potatoes
- Granny Smith Apples
- Ground Pork
- Hamburger Buns (Contains: Wheat, Milk)
- Spring Mix Greens
- Balsamic Vinegar
- Mayonnaise (Contains: Eggs, Soy)

#### FOR 4 PEOPLE:

¼ oz  
24 oz  
2  
20 oz  
4  
4 oz  
4 tsp  
3 TBSP

#### NUTRITION PER SERVING

878 cal | Fat: 44 g | Sat. Fat: 12 g | Protein: 39 g | Carbs: 82 g | Sugar: 17 g | Sodium: 440 mg | Fiber: 10 g

## START STRONG

**Sprinting to get dinner on the table?** If you have a food processor, use it to finely chop the apple in a blink (rather than grating it).



## BUST OUT

- 2 Baking sheets
- Paper towel
- 2 Large bowls
- Oil (2 tsp)
- Olive oil (2 tsp)
- Grater
- Large pan



### 1 PREP AND ROAST POTATOES

**Wash and dry all produce.**

Preheat oven to 400 degrees. Strip **rosemary** from stems and finely chop leaves. Cut **potatoes** into 1/2-inch wedges. Toss **potatoes** on a baking sheet with half the **rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Bake until lightly browned, 25-30 minutes, tossing halfway through.



### 4 TOAST BUNS

Meanwhile, split **buns** in half horizontally and place on another baking sheet. Toast in oven until golden, 3-5 minutes.

### 2 SHAPE BURGERS

While **potatoes** cook, halve and core one **apple**. Grate onto a paper towel, then squeeze out any excess moisture (you can do this over the sink). Put **grated apple**, **pork**, and **2 tsp rosemary** in a large bowl. Season with **salt** (we used 1 tsp kosher salt) and **pepper**. Combine mixture with your hands, then shape into four 1-inch-thick patties.



### 5 MAKE SALAD

Halve, core, and thinly slice remaining **apple**. In another large bowl, toss **spring mix** and **apple slices** with a drizzle of **olive oil** and **4 tsp balsamic vinegar** (we sent more). Season with **salt** and **pepper**.



### 3 COOK BURGERS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **burgers** to pan and cook until no longer pink in center, 4-5 minutes per side.



### 6 FINISH AND PLATE

Spread **buns** with **mayonnaise**. Serve **burgers** on buns with some of the dressed **spring mix** on top. Serve remaining **salad** and **potatoes** on the side.

## TUTTI FRUITY!

Getting your apple a day has never been more satisfying.

