



Smart Cheesy Pork Patties

with Maple-BBQ Sauce and Fresh Salad

25 Minutes



Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

- Swap** Ground Beef 250 g | 500 g
- Swap** Beyond Meat® 2 | 4
- Ground Pork 250 g | 500 g
- Gala Apple 1 | 2
- Mini Cucumber 1 | 2
- BBQ Sauce 2 tbsp | 4 tbsp
- Maple Syrup 2 tbsp | 4 tbsp
- Italian Breadcrumbs 2 tbsp | 4 tbsp
- Cheddar Cheese, shredded ½ cup | 1 cup
- Red Wine Vinegar 1 tbsp | 2 tbsp
- Spring Mix 113 g | 227 g
- Salad Topping Mix 14 g | 28 g



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Box grater, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, strainer

1



Prep

- Before starting, wash and dry all produce.

- Core **apple**.
- Using a box grater, coarsely grate **half the apple**. Cut **remaining apple** into ¼-inch pieces.
- Transfer **grated apple** to a strainer. Using your hands, squeeze out any liquid. Set **grated apple** aside.
- Thinly slice **cucumber**.
- Combine **half the maple syrup** and **half the BBQ sauce** (use all for 4 ppl) in a small bowl.

4



Make salad

- Meanwhile, add **vinegar**, **remaining maple syrup** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl.
- Season with **salt** and **pepper**, then stir to mix.
- Add **cucumber**, **spring mix** and **remaining apples**. Toss to combine.

2



Prep patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Add **ground pork**, **breadcrumbs**, **grated apple** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl.
- Season with **pepper**, then mix to combine.
- Form into **four 3-inch-wide patties** (8 patties for 4 ppl).

5



Finish and serve

- Divide **salad** and **patties** between plates.
- Sprinkle **half the salad topping mix** (use all for 4 ppl) over **salad**.

3



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan, keeping them close together. Cook until golden brown, 2-4 min.
- Flip **patties**, then reduce heat to medium. Add 2 **tbsp** (4 **tbsp**) **water** around **patties**.
- Spoon **maple-BBQ sauce mixture** over **patties**, then sprinkle **cheese** over top.
- Cover with a lid and cook until **cheese** is melted and **patties** are cooked through, 3-4 min.**

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Prep patties

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork****

2 | Prep patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare and cook it the same way the recipe instructs you to prepare and cook the **pork****

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