



Indian-Spiced Pork Burgers

with Spiced Potato Wedges and Cilantro Yogurt Dip

25 Minutes

Customized Protein

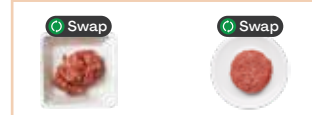
+ Add

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)



Ground Turkey
250 g | 500 g

Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Artisan Bun
2 | 4



Fig Spread
2 tbsp | 4 tbsp



Panko
Breadcrumbs
¼ cup | ½ cup



Indian Spice Mix
1 tbsp | 2 tbsp



Spring Mix
28 g | 56 g



Yogurt Sauce
6 tbsp | 12 tbsp



Cilantro
7 g | 14 g



Yellow Potato
350 g | 700 g



Garlic Salt
1 tsp | 2 tsp

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 | Unsalted butter, pepper, oil

Cooking utensils | Baking sheet, 2 large bowls, large non-stick pan, measuring spoons, medium bowl, parchment paper

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from fridge.
- Set aside to come up to room temperature.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Indian Spice Mix** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.)
- Season with **half the garlic salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook patties

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

2



Prep and make cilantro-yogurt dip

- Meanwhile, finely chop **cilantro**.
- Add **yogurt sauce**, ⅛ **tsp** (¼ **tsp**) **Indian Spice Mix** and **half the cilantro** to a medium bowl.
- Season with a **pinch of garlic salt** and **pepper**, then stir to combine.

3



Prep patties

Swap | **Ground Turkey**

- Add **pork**, **panko**, **remaining Indian Spice Mix** and **remaining cilantro** to a large bowl.
- Season with **pepper** and ¼ **tsp** (½ **tsp**) **garlic salt**, then combine.
- Form **pork mixture** into **2 equal-sized patties** (4 patties for 4 ppl).

5



Toast buns

- When **patties** are almost done, halve **buns**.
- Spread **softened butter** onto **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn.)

6



Finish and serve

- Add **spring mix** and **2 tbsp** (4 **tbsp**) **cilantro-yogurt dip** to another large bowl, then toss to coat.
- Layer **fig spread**, **patties** and **salad** on bottom **buns**. Close with top **buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining cilantro-yogurt dip** alongside.

Measurements
within steps

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

3 | Prep patties

Swap | **Ground Turkey**

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

4 | Toast buns

Swap | **Beyond Meat®**

Cook **Beyond Meat® patties** the same way the recipe instructs you to cook the **pork**.**

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