



# Pork and Apple Burgers

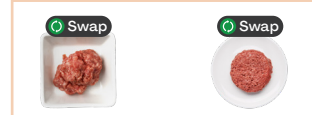
## with Roasted Potatoes and Mixed Greens Salad

Family Friendly

25-35 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](http://hellofresh.ca)



Ground Turkey  
250 g | 500 g

Beyond Meat®  
2 | 4



Ground Pork  
250 g | 500 g



Artisan Bun  
2 | 4



Yellow Potato  
350 g | 700 g



Italian Breadcrumbs  
4 tbsp | 8 tbsp



Gala Apple  
1 | 2



Spring Mix  
56 g | 113 g



Balsamic Vinegar  
1 tbsp | 2 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Dijon Mustard  
1 tbsp | 2 tbsp



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** | Oil, sugar, salt, pepper

**Cooking utensils** | Baking sheet, measuring spoons, box grater, medium bowl, strainer, large non-stick pan, whisk, large bowl

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## Roast potato wedges

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

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **garlic salt** 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 **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 bottom of the oven, rotating sheets halfway through.)

4



## Toast buns

- Meanwhile, halve **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 buns so they don't burn!)

2



## Make patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Meanwhile, core **apple**, then coarsely grate **half the apple** using a box grater. (**NOTE:** The remaining apple will be used in step 5.)
- Transfer **grated apple** to a strainer. Using your hands, squeeze out any liquid.
- Add **grated apple**, **pork**, **breadcrumbs**, **half the Dijon** and ¼ tsp (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Using wet hands, form **mixture** into **two** (four) **4-inch-wide patties**.

5



## Assemble salad

- Meanwhile, thinly slice **remaining apple**.
- Add **vinegar**, **remaining Dijon**, ½ tsp (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **apple slices**. Toss to combine.

3



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Pan-fry until golden-brown and cooked through, 4-5 min per side. **\*\***

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## Finish and serve

- Spread **mayo** on **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers**, **potatoes** and **remaining salad** between plates.

Measurements  
within steps

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

## 2 | Make patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, prep and cook it in the same way you prep and cook the **pork**. **\*\*** Add **1 tbsp** (2 **tbsp**) **oil** to the pan before cooking **turkey patties**.

## 2 | Make Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, crumble **Beyond Meat®** into the bowl to form **patties** in the same way as the **pork**. Cook **Beyond Meat® patties** in the same way the recipe instructs you to cook **pork patties**. **\*\***