

HELLO Pork and Caramelized Apple Burgers with Manle-Mustard Dressed Salad

with Maple-Mustard Dressed Salad

25 Minutes





Customized Protein Add

🚫 Swap)

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 🎥













1 2



Baby Tomatoes



Mayonnaise

113 g | 227 g



Whole Grain Mustard



1 tbsp | 2 tbsp



Garlic Puree 1 tbsp | 2 tbsp



⅓ cup | ⅔ cup

Almonds, sliced 28 g | 56 g



Maple Syrup 2 tbsp | 4 tbsp



2 | 4



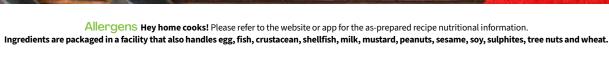
White Cheddar

Cheese, shredded 1/2 cup | 1 cup



Spring Mix

56 g | 113 g



Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, whisk



Prep

- · Before starting, preheat the broiler to high.
- · Wash and dry all produce.
- Core, then cut **apple** into ½-inch wedges.
- Halve tomatoes.
- Stir mayo and half the mustard together in a small bowl. Set aside.



Form patties

🚫 Swap | Mild Italian Sausage (uncased)

🗘 Swap | Beyond Meat®

- Add pork, garlic puree, panko and ¼ tsp (½ tsp) salt to a medium bowl. (TIP: If you prefer more tender patties, add an egg to mixture.)
- Season with pepper, then combine.
- Form mixture into two 4-inch-wide patties (4 patties for 4 ppl).



Toast almonds

- Heat a large non-stick pan over medium-high
- When hot, add **almonds** to the dry pan.
- Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on almonds so they don't burn.)
- Transfer toasted almonds to a plate.



Caramelize apples

- Reheat the same pan over medium-high.
- When the pan is hot, add 1 tsp (2 tsp) oil, then apples. Drizzle with 1 1/2 tbsp (3 tbsp) maple syrup.
- Cook, stirring often, until apples are golden brown and tender-crisp, 2-3 min per side.
- Transfer caramelized apples to a plate. Set aside.
- Carefully wipe the pan clean.



Cook patties and toast buns

🗘 Swap | Beyond Meat®

- Reheat the same pan over medium.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.**
- Meanwhile, halve buns.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Broil buns in the middle of the oven until **cheese** melts, 2-3 min. (TIP: Keep an eye on buns so they don't burn.)



Toss salad and serve

- Whisk together remaining maple syrup, remaining mustard and 1 tbsp (2 tbsp) oil in a large bowl.
- Add spring mix, toasted almonds and tomatoes. Season with salt and pepper, then toss to combine.
- Spread mustard-mayo mixture on top buns.
- Stack patties and caramelized apples on bottom buns. Close with top buns.
- Divide **burgers** and **salad** between plates.

Measurements within steps

1 tbsp 2 person

oil

2 | Form patties

Swap | Mild Italian Sausage (uncased)

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

2 | Toast almonds

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, skip the instructions to form the patties.

5 | Toss salad and serve

🚫 Swap | Beyond Meat®

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