



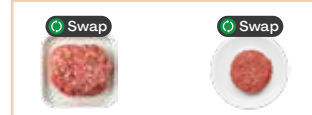
Herby Pork Sandwiches and Cranberry Sauce

with Potato Wedges and Tangy Mayo 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](http://hellofresh.ca)



Ground Beef
250 g | 500 g

Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Russet Potato
2 | 4



Artisan Bun
2 | 4



Italian Breadcrumbs
4 tbsp | 8 tbsp



Spring Mix
28 g | 56 g



Parsley
7 g | 14 g



Mayonnaise
4 tbsp | 8 tbsp



Cranberry Spread
2 tbsp | 4 tbsp



Whole Grain 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 | Pepper, salt, unsalted butter, oil

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the garlic salt** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Arrange in a single layer.
- Roast **potatoes** in the **middle** of the oven until golden-brown and tender, 22-24 min.

4



Toast parsley-butter buns

- Meanwhile, add **remaining parsley** and **2 tbsp** (4 tbsp) **softened butter** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**, then arrange on another parchment-lined baking sheet, cut-side up.
- Spread **parsley butter** onto cut sides.
- Toast in the **top** of the oven until golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn.)

2



Prep and make tangy mayo

- Meanwhile, roughly chop **parsley**.
- Combine **mayo** and **mustard** in a small bowl.

3



Form and cook patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Add **beef**, **breadcrumbs**, **half the parsley** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two** (four) **5-inch-wide patties**.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

5



Finish and serve

- Spoon **cranberry spread** over **top buns**.
- Spread **some tangy mayo** onto **bottom buns**.
- Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**.
- Halve **sandwiches**, if desired.
- Divide **sandwiches** and **potato wedges** between plates.
- Serve **remaining tangy mayo** alongside for dipping.

Measurements
within steps

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

3 | Form and cook 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****

3 | Cook Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Cook it the same way the recipe instructs you to cook the **pork****

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