

















# Pork and Caramelized Apple Burgers with Maple-Mustard Dressed 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)



 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
 Ground Pork 250 g   500 g	 Gala Apple 1   2
 Baby Tomatoes 113 g   227 g	 Creamy Dressing 43 ml   86 ml
 Whole Grain Mustard 1 tbsp   2 tbsp	 Panko Breadcrumbs 1/3 cup   1/2 cup
 Garlic Puree 1 tbsp   2 tbsp	 Almonds, sliced 28 g   56 g
 Maple Syrup 2 tbsp   4 tbsp	 Artisan Bun 2   4
 White Cheddar Cheese, shredded 1/2 cup   1 cup	 Spring Mix 56 g   113 g

**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, pepper, salt, unsalted butter

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

1



## Prep

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

2



## Form patties

Swap | **Ground Beef**

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).

3



## Toast almonds

- Heat a large non-stick pan over medium-high heat.
- 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.

4



## Caramelize apples

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **apples**. Drizzle with **1 ½ 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.

5



## Cook patties and toast buns

Swap | **Beyond Meat®**

- Reheat the same pan over medium.
- When the pan is hot, add ½ **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.)

6



## 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 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 tbsp) oil  
2 person 4 person Ingredient

## 2 | Form patties

Swap | **Ground Beef**

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

## 2 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Reserve **garlic puree** and **panko** for another use.

## 5 | Toss salad and serve

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.