

Indian-Spiced Pork Burgers

with Spiced Potato Wedges and Cilantro Yogurt Dip

Spicy

25 Minutes





Customized Protein Add







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 🦫













250 g | 500 g

Artisan Bun 2 4









2 tbsp | 4 tbsp



Indian Spice Mix



1 tbsp | 2 tbsp

Spring Mix 28 g | 56 g



Yogurt Sauce



6 tbsp | 12 tbsp

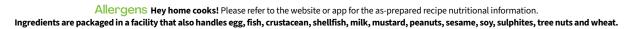




Yellow Potato 350 g | 700 g



Garlic Salt 1tsp | 2tsp



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



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 1/2-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.)



Cook patties

O Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.**



Prep and make cilantro-yogurt dip

- Meanwhile, finely chop cilantro.
- Add yogurt sauce, 1/8 tsp (1/4 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.



Prep patties

🗘 Swap | Ground Beef 🗋

- Add pork, panko, remaining Indian Spice Mix and remaining cilantro to a large bowl.
- Season with **pepper** and 1/4 tsp (1/2 tsp) garlic salt, then combine.
- Form pork mixture into 2 equal-sized patties (4 patties for 4 ppl).



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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 eve on them so they don't burn.)

Finish and serve

- Add spring mix and 2 tbsp (4 tbsp) cilantroyogurt 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) 2 person 4 person

oil Ingredient

3 | Prep patties

O 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.**

4 | Cook Beyond Meat® patties

🔘 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, skip the instructions to form the **patties**. Reserve panko, remaining Indian Spice Mix and remaining cilantro for another use. Cook Beyond Meat® patties the same way the recipe instructs you to cook the **pork**.**