



# Indian-Spiced Pork Burgers

## with Spiced Potato Wedges and Cilantro Yogurt Dip

Spicy

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)



<span>↻ Swap</span>  Ground Beef 250 g   500 g	<span>↻ Swap</span>  Beyond Meat® 2   4
 Ground Pork 250 g   500 g	 Artisan Bun 2   4
 Fig Spread 2 tbsp   4 tbsp	 Panko Breadcrumbs 1/3 cup   1/2 cup
 Indian Spice Mix 1 tbsp   2 tbsp	 Spring Mix 28 g   56 g
 Yogurt Sauce 6 tbsp   12 tbsp	 Cilantro 7 g   14 g
 Yellow Potato 350 g   700 g	 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** | Unsalted butter, pepper, oil

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

1



### 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 ½-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.)

4



### Cook patties

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side. **\*\***

2



### Prep and make cilantro-yogurt dip

- Meanwhile, finely chop **cilantro**.
- Add **yogurt sauce**, ⅛ **tsp** (¼ 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.

5



### 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 eye on them so they don't burn.)

3



### Prep patties

Swap | **Ground Beef**

- Add **pork**, **panko**, **remaining Indian Spice Mix** and **remaining cilantro** to a large bowl.
- Season with **pepper** and ¼ **tsp** (½ tsp) **garlic salt**, then combine.
- Form **pork mixture** into **2 equal-sized patties** (4 patties for 4 ppl).

6



### Finish and serve

- Add **spring mix** and **2 tbsp** (4 tbsp) **cilantro-yogurt 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) oil  
2 person 4 person Ingredient

### 3 | Prep 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**. **\*\***

### 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**. **\*\***

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