



Sweet and Savoury Pork Burgers with Herby Fries and Dijonnaise

30 Minutes

Customized Protein

+ Add

Swap

or

x2 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)



-  Swap
Ground Beef
250 g | 500 g
-  Swap
Beyond Meat®
2 | 4
-  Ground Pork
250 g | 500 g
-  Thyme
7 g | 14 g
-  Maple Syrup
2 tbsp | 4 tbsp
-  Italian Breadcrumbs
4 tbsp | 8 tbsp
-  Artisan Bun
2 | 4
-  Granny Smith Apple
1 | 2
-  Dijon Mustard
1 tbsp | 2 tbsp
-  Mayonnaise
4 tbsp | 8 tbsp
-  Baby Spinach
113 g | 227 g
-  Russet Potato
2 | 4
-  Ketchup
4 tbsp | 8 tbsp
-  White Wine Vinegar
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 | Oil, pepper, salt

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

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **thyme leaves** from **stems**, then roughly chop.
- Halve **potatoes** lengthwise, then cut into ¼-inch slices.

2



Roast fries

- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **half the thyme**, **half the garlic salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)

3



Make dijonnaise

- Meanwhile, add **Dijon** and **mayo** to a small bowl, then stir to combine.

4



Make pork patties

Swap | Ground Beef

Swap | Beyond Meat®

- Add **pork**, **breadcrumbs**, **half the maple syrup**, **remaining thyme** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then mix to combine.
- Form **mixture** into **two 4-inch wide patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to mixture.)
- Heat a large non-stick pan over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

5



Make salad

- Meanwhile, core, then cut **apple** into ¼-inch slices.
- Add **vinegar**, **remaining maple syrup** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl, then whisk to combine.
- Add **baby spinach** and **apples**. Season with **salt** and **pepper**, then toss to combine.

6



Toast buns and serve

- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn.) (**NOTE:** For 4 ppl, add buns to the top baking sheet with fries.)
- Spread **dijonnaise** over **buns**. Stack **bottom buns** with **some salad mix**, **patties**, then **top buns**.
- Divide **burgers**, **herby fries** and **remaining salad** between plates.
- Serve **ketchup** alongside for dipping.

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Make 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****

4 | Make Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork**** Disregard tip to add an egg to mixture.

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