



# Sweet and Savoury Pork Burgers

## with Herby Fries and Dijonnaise

Protein Plus

30 Minutes



Ground Beef 250 g | 500 g  
 Beyond Meat® 2 | 4  
 Bacon Strips 100 g | 200 g

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)



-  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.

Ingredient quantities 56 g | 113 g  
2 person 4 person

Pantry items | Oil, pepper, salt

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

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## Prep

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

2



## Roast fries

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

3



## Make dijonaise

- + Add | **Bacon Strips**
- Meanwhile, to a small bowl, add **Dijon** and **mayo**, then stir to combine.

4



## Make pork patties

- 🔄 Swap | **Ground Beef**
- 🔄 Swap | **Beyond Meat®**

- To a medium bowl, add **pork**, **breadcrumbs**, **half the maple syrup**, **remaining thyme** and **remaining garlic salt**. Season with **pepper**, then mix to combine.
- Form **mixture** into **two 4-inch wide patties** (4 patties for 4 servings). (**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 for 4-5 min per side, until cooked through.\*\*

5



## Make salad

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

6



## Toast buns and serve

- + Add | **Bacon Strips**
- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven for 3-5 min, until golden. (**TIP:** Keep an eye on buns so they don't burn.) (**NOTE:** For 4 servings, add buns to the top baking sheet with fries.)
- Spread **dijonaise** 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.

## 3 | Make bacon and dijonaise

+ Add | **Bacon Strips**

If you've opted to add **bacon**, cut **bacon strips** in half, crosswise, then arrange in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **top** of the oven for 8-12 min, until crispy and cooked through.\*\*

## 4 | Make beef patties

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook 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 the same way the recipe instructs you to prep and cook the **pork**\*\* Disregard tip to add an egg to mixture.

## 6 | Toast buns and serve

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

\*\* Cook beef and Beyond Meat® to a minimum internal temperature of 165°F, and cook bacon to a minimum internal temperature of 160°F, as size may vary.