

Customized Protein Add

# HELLO Sweet and Savoury Pork Burgers with Herby Erics and Diionnaise

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and

with Herby Fries and Dijonnaise

Protein Plus

(C) Swap

30 Minutes

2 Double







100 g | 200 g

Thyme

7 g | 14 g

Breadcrumbs 4 tbsp | 8 tbsp

**Granny Smith** 

**Ground Pork** 250 g | 500 g





Maple Syrup









Dijon Mustard 1 tbsp | 2 tbsp



Russet Potato





Ketchup

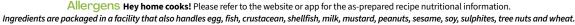






Garlic Salt 1 tsp | 2 tsp







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



## Prep

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Strip thyme leaves from stems, then roughly
- Remove brown spots from potatoes, halve potatoes lengthwise, then cut into 1/4-inch slices.



#### 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.)



# Make dijonnaise

#### Add | Bacon Strips

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



## 4 | Make beef patties

🕀 Add | Bacon Strips

Measurements

within steps

#### O 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.\*\*

(2 tbsp)

1 tbsp

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 dijonnaise

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.

8-12 min, until crispy and cooked through.\*\*

Roast **bacon** in the **top** of the oven for

## 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.



# Make pork patties

O 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.\*\*



#### Make salad

- Meanwhile, core, then cut **apple** into 1/4-inch slices.
- To a large bowl, add vinegar, remaining maple syrup and 1/2 tbsp (1 tbsp) oil, then whisk to combine.
- Add baby spinach and apples. Season with salt and pepper, then toss to combine.



# 🕕 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 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.

\*\* 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.