



# Cheesy Tourtière-Inspired Pork Burgers

with Apple Chutney and Roasted Potatoes

Le Burger Week 35 Minutes



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**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Ground Pork
- Ground Beef
- Brioche Bun
- Yellow Potato
- Spring Mix
- Gala Apple
- Crispy Shallots
- White Cheddar Cheese, shredded
- Mayonnaise
- Whole Grain Mustard
- Red Wine Vinegar
- Pumpkin Pie Spice Mix
- Garlic Salt

**HELLO PUMPKIN PIE SPICE**

*This blend of cinnamon, ginger, nutmeg, allspice and cloves enhances both savoury and sweet dishes!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

2 Baking sheets, measuring spoons, large bowl, small pot, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Brioche Bun	2	4
Yellow Potato	400 g	800 g
Spring Mix	28 g	56 g
Gala Apple	1	2
Crispy Shallots	56 g	112 g
White Cheddar Cheese, shredded	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Whole Grain Mustard	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Pumpkin Pie Spice Mix	1 tsp	2 tsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*



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1



### Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.

4



### Toast buns and make dipping sauce

- While **patties** cook, halve **brioche buns**.
- Arrange on another unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, add **mayo** and **remaining mustard** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

2



### Make chutney

- Meanwhile, core, then coarsely grate **apple**.
- Heat a small pot over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, **apple**, **vinegar** and **1 tsp** (2 **tsp**) **sugar**. Reduce heat to medium.
- Cook, stirring often, until **apple** softens and **liquid** has absorbed, 3-4 min. Season with **salt** and **pepper**, to taste.
- Remove from heat, then stir in **half the whole grain mustard**.

5



### Finish and serve

- Spread **some of the dipping sauce** over **top buns**.
- Spread **apple chutney** on **bottom buns**.
- Stack **bottom buns** with **patties** and **spring mix**. Close with **top buns**.
- Divide **burgers**, **potatoes** and **dipping sauce** between plates.
- Sprinkle **remaining crispy shallots** over **dipping sauce**.

3



### Prep and cook patties

- Add **pork**, **Pumpkin Spice Mix**, **remaining garlic salt**, and **three-quarters of the crispy shallots** to a large bowl. Season with **salt** and **pepper**, then combine.
- Form **mixture** into two 5-inch-wide-patties (4 patties for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan. Reduce heat to medium. Pan-fry for 4 min, then flip **patties**.
- Sprinkle **cheese** over **patties**. Cover and cook until **cheese** is melted and **patties** are cooked through, 4-6 min.\*\*

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**.

Dinner Solved!