

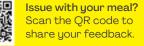
Cheesy Tourtière-Inspired Pork Burgers

with Apple Chutney and Roasted Potatoes

Le Burger Week

35 Minutes









Ground Pork





Brioche Bun



Yellow Potato



Spring Mix



Gala Apple



Crispy Shallots



White Cheddar Cheese, shredded



Mayonnaise



Whole Grain Mustard



Red Wine Vinegar



Pumpkin Pie Spice



Garlic Salt



HELLO PUMPKIN PIE SPICE

Start here

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

Measurements, 1 tbsp (2 tbsp) oil within steps

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.





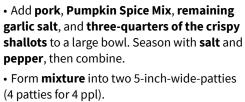
Roast potatoes

- 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 goldenbrown, 25-28 min.



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.



Prep and cook patties

- Heat a large non-stick pan over mediumhigh 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.



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.



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.

