



Herby Pork Sandwiches and Cranberry Sauce

with Sweet Potato Wedges and Zesty Mayo Dip

Quick

25 Minutes



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 Turkey
- Sweet Potato
- Artisan Bun
- Italian Breadcrumbs
- Spring Mix
- Parsley
- Mayonnaise
- Cranberry Spread
- Whole Grain Mustard
- Garlic Salt

HELLO WHOLE GRAIN MUSTARD
 Canada is among the world's top producers of mustard seeds!

Start here

- Before starting, preheat the oven to 450°F.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Sweet Potato	340 g	680 g
Artisan Bun	2	4
Italian Breadcrumbs	¼ cup	½ cup
Spring Mix	28 g	56 g
Parsley	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Cranberry Spread	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
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.

Contact

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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, half the garlic salt** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Arrange in a single layer.
- Roast **sweet potatoes** in the **middle** of the oven until golden-brown and tender, 22-24 min.



Toast parsley-butter buns

- Meanwhile, add **remaining parsley** and **2 tbsp** (4 tbsp) **softened butter** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**, then arrange on another parchment-lined baking sheet, cut-side up.
- Spread **parsley butter** onto cut sides.
- Toast in the **top** of the oven until golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep and make zesty mayo

- Meanwhile, roughly chop **parsley**.
- Combine **mayo** and **mustard** in a small bowl.



Finish and serve

- Spoon **cranberry spread** over **top buns**.
- Spread **some zesty mayo** onto **bottom buns**.
- Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**.
- Halve **sandwiches**, if desired.
- Divide **sandwiches** and **sweet potato wedges** between plates.
- Serve **remaining zesty mayo** alongside for dipping.

Dinner Solved!



Form and cook patties

- Add **pork, breadcrumbs, half the parsley** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.