



Herby Pork Sandwiches and Cranberry Sauce

with Potato Wedges and Zesty Mayo Dip

Quick

25 Minutes



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Ground Pork



Ground Turkey



Russet Potato



Artisan Bun



Italian Breadcrumbs



Spring Mix



Parsley



Mayonnaise



Cranberry Spread



Whole Grain Mustard



Garlic Salt

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!

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
Russet Potato	2	4
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.



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1



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **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 **potatoes** in the **middle** of the oven until golden-brown and tender, 22-24 min.

4



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!)

2



Prep and make zesty mayo

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

5



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 **potato wedges** between plates.
- Serve **remaining zesty mayo** alongside for dipping.

3



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**, prep and cook it in the same way the recipe instructs you to prep and cook the **pork**.**

Dinner Solved!