



Indian-Spiced Pork Burgers

with Sweet Potato Wedges and Cilantro Yogurt Dip

Discovery

Quick

25 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



Fig Spread



Panko Breadcrumbs



Indian Spice Mix



Spring Mix



Greek Yogurt



Cilantro



Sour Cream



Sweet Potato



Garlic Salt

HELLO GREEK YOGURT

High in protein, creamy and perfect as a dip!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

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

Bust out

Baking sheet, medium bowl, measuring spoons, 2 large bowls, parchment paper, 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
Fig Spread	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Indian Spice Mix	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Greek Yogurt	100 ml	200 ml
Cilantro	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Sweet Potato	2	4
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Pepper*		

* Pantry items

** Cook pork and beef 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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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, half the Indian Spice Mix** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.)
- Season with **pepper** and **half the garlic salt**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook patties

- 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. **



Prep and make cilantro yogurt dip

- Meanwhile, finely chop **cilantro**.
- Reserve **1 tbsp** (2 tbsp) **yogurt** in a large bowl.
- Add **remaining yogurt, sour cream, ⅓ tsp** (¼ tsp) **Indian Spice Mix** and **half the cilantro** to a medium bowl. Season with **a pinch of garlic salt** and **pepper**, to taste, then stir to combine.



Toast buns

- When **patties** are almost done, halve **buns**.
- Spread **softened butter** onto **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Prep patties

- Add **pork, panko, remaining Indian Spice Mix** and **remaining cilantro** to the large bowl with **reserved yogurt**. Season with **pepper** and ¼ **tsp** (½ tsp) **garlic salt**, then combine.
- Form **pork mixture** into **2 equal-sized patties** (4 patties for 4 ppl).

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



Finish and serve

- Add **spring mix** and **2 tbsp** (4 tbsp) **cilantro yogurt dip** to another large bowl, then toss to coat.
- Layer **fig spread, patties** and **dressed spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **remaining cilantro yogurt dip** alongside.

Dinner Solved!