

# Indian-Spiced Pork Burgers

with Sweet Potato Wedges and Cilantro Yogurt Dip

Discovery

Quick

25 Minutes











Fig Spread

Brioche Bun





Panko Breadcrumbs





**Greek Yogurt** 

Indian Spice Mix

Spring Mix





Sweet Potato





Garlic Salt



## HELLO GREEK YOGURT

# 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, 1 tbsp., (2 tbsp), within steps 2 person 4 person

#### **Bust out**

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

## Ingredients

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	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	⅓ 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*		

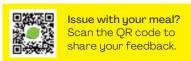
Pepper\*

- \* 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.





## 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 goldenbrown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



- Meanwhile, finely chop **cilantro**.
- Reserve 1 tbsp (2 tbsp) yogurt in a large bowl.
- Add remaining yogurt, sour cream, 1/8 tsp (1/4 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.



## 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.\*\*



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.\*\*



#### 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!)



## 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.

