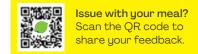


Pork and Cheddar Burgers

with Roasted Sweet Potato Wedges







Ground Pork





Brioche Bun



White Cheddar

Cheese, shredded

Spring Mix

Dijon Mustard





Onion, sliced





Sweet Potato



Italian Breadcrumbs







Cranberry Spread



Chives



Red Wine Vinegar



Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

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

Ingredients

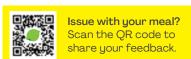
| | 2 Person | 4 Person |
|--------------------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Ground Turkey | 250 g | 500 g |
| Brioche Bun | 2 | 4 |
| White Cheddar Cheese, shredded | ½ cup | 1 cup |
| Onion, sliced | 113 g | 226 g |
| Spring Mix | 28 g | 56 g |
| Sweet Potato | 340 g | 680 g |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Italian Breadcrumbs | ⅓ cup | ½ cup |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Cranberry Spread | 2 tbsp | 4 tbsp |
| Chives | 7 g | 14 g |
| Red Wine Vinegar | 1 tbsp | 2 tbsp |
| 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 sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add sweet 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 salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Caramelize onions

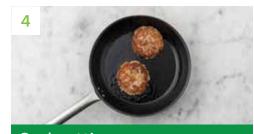
- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp** (2 tsp) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **vinegar**. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



Form patties

- Meanwhile, add **pork**, **breadcrumbs** and 1/4 **tsp** (1/2 tsp) **salt** to a medium bowl. Season with **pepper**, then combine. (TIP: If you want a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

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



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **patties** to the dry pan. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side. **



Toast buns and make sauces

- Halve buns.
- Arrange on another unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Toast in the top of the oven until **cheese** melts, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)
- Meanwhile, stir together cranberry sauce and half the mayo in a small bowl. Set aside.
- Thinly slice chives.
- Add chives, Dijon and remaining mayo to another small bowl. Season with salt and pepper, then stir to combine.



Finish and serve

- Spread cranberry mayo on top buns.
- Stack spring mix, patties and caramelized onions on bottom buns. Close with top buns.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve chive sauce on the side for dipping.

Dinner Solved!