



Smart Pork and Cheddar Patties

with Maple-BBQ Sauce and Fresh Salad

Smart Meal

25 Minutes

Customized Protein

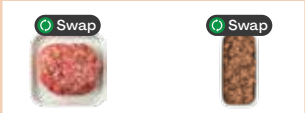
+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Beef
250 g | 500 g

Plant-Based
Ground Protein
250 g | 500 g



Ground Pork
250 g | 500 g

Spring Mix
113 g | 227 g

Gala Apple
1 | 2

Radish
3 | 6

Cheddar Cheese,
shredded
1/2 cup | 1 cup

Maple Syrup
2 tbsp | 4 tbsp

BBQ Sauce
2 tbsp | 4 tbsp

Italian
Breadcrumbs
2 tbsp | 4 tbsp

Red Wine Vinegar
1 tbsp | 2 tbsp

Salad Topping
Mix
28 g | 56 g

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Medium bowl, measuring spoons, strainer, box grater, large bowl, small bowl, large non-stick pan

1



Prep

• Before starting, wash and dry all produce.

- Core **apple**. Using a box grater, coarsely grate **half the apple**. Cut **remaining apple** into ¼-inch pieces.
- Transfer **grated apple** to a strainer. Using your hands, squeeze out any liquid. Set **grated apple** aside.
- Thinly slice **radishes**.
- Combine **half the maple syrup** and **half the BBQ sauce** (use all for 4 ppl) in a small bowl.

2



Prep patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Ground Protein**

- Add **ground pork**, **breadcrumbs**, **grated apple** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl.
- Season with **pepper**, then mix to combine.
- Form into **four 3-inch-wide patties** (8 patties for 4 ppl).

3



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan, keeping them close together. Cook until golden brown, 3-4 min.
- Flip **patties**, then reduce heat to medium. Add **2 tbsp** (4 **tbsp**) **water** around **patties**.
- Spoon **maple-BBQ sauce mixture** over **patties**, then sprinkle **cheese** over top.
- Cover with a lid and cook, until **cheese** is melted and **patties** are cooked through, 3-4 min.**

4



Make salad

- Meanwhile, add **vinegar**, **remaining maple syrup** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl.
- Season with **salt** and **pepper**, then stir to mix.
- Add **radishes**, **spring mix** and **remaining apples**. Toss to combine.

5



Finish and serve

- Divide **salad** and **patties** between plates.
- Sprinkle **salad topping mix** over **salad**.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Cook beef patties

🔄 Swap | **Ground Beef**

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

2 | Prep plant-based ground protein patties

🔄 Swap | **Ground Protein**

If you've opted to get **plant-based ground protein**, prepare, cook and plate it the same way as the **pork**, until cooked through.**

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.