



# Smart Pork and Cheddar Patties

with Maple-BBQ Sauce and Fresh Salad

Carb Smart Calorie Smart Quick 25 Minutes



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



- Ground Pork
- Double Ground Pork
- Spring Mix
- Gala Apple
- Radish
- Cheddar Cheese, shredded
- Maple Syrup
- BBQ Sauce
- Italian Breadcrumbs
- Red Wine Vinegar
- Salad Topping Mix

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO MAPLE SYRUP

Maple syrup highlights the natural sweetness of the apples in this dish!

## Start here

Before starting, wash and dry all produce.

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Double Ground Pork	500 g	1000 g
Spring Mix	113 g	227 g
Gala Apple	1	2
Radish	3	6
Cheddar Cheese, shredded	½ 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
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.*

1



## Prep

- Core **apple**.
- 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.

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 coat.

2



## Prep patties

- 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).

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.

5



## Finish and serve

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

## Dinner Solved!

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**.
- Sprinkle **cheese** over **patties**.
- Cover with a lid and cook until **cheese** is melted and **patties** are cooked through, 3-4 min.\*\*



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