

Smart Pork and Cheddar Patties

with Maple-BBQ Sauce and Fresh Salad

Smart Meal

25 Minutes





Customized Protein Add





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 🎥



Ground Protein 250 g | 500 g



Ground Pork



250 g | 500 g





Gala Apple 1 | 2



Cheddar Cheese, shredded



1/2 cup | 1 cup

Maple Syrup 2 tbsp | 4 tbsp







2 tbsp | 4 tbsp

Breadcrumbs 2 tbsp | 4 tbsp





Red Wine Vinegar 1 tbsp | 2 tbsp

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



Prep

- · Before starting, wash and dry all produce.
- Core apple.
- Using a box grater, coarsely grate half the apple. Cut remaining apple into 1/4-inch pieces.
- Transfer grated apple to a strainer. Using your hands, squeeze out **any liquid**. Set
- Thinly slice radishes.
- Combine half the maple syrup and half the **BBQ sauce** (use all for 4 ppl) in a small bowl.



Prep patties

🗘 Swap | Ground Beef

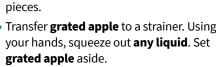
🔘 Swap | Ground Protein

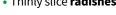
- Add ground pork, breadcrumbs, grated apple and ¼ tsp (½ tsp) salt to a medium bowl.
- Season with pepper, then mix to combine.
- Form into four 3-inch-wide patties (8 patties for 4 ppl).



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.**







Make salad

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



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

oil

2 | Prep patties

Swap | Ground Beef

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

2 | Prep patties

O Swap | Ground Protein

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

