





Sugar Shack Maple and Cheese Curd Pork Burgers with Maple-Mustard Roasted Potatoes

Sugar Shack

35 Minutes

Swap  **Swap** 













Ground Beef 250 g | 500 g

Beyond Meat® 2 | 4

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](https://www.hellofresh.ca)



 Ground Pork 250 g 500 g	 Artisan Bun 2 4
 Russet Potato 2 4	 Shallot 1 2
 Chives 7 g 14 g	 Cheese Curds 56 g 113 g
 Maple Syrup 2 tbsp 4 tbsp	 Whole Grain Mustard 1 tbsp 2 tbsp
 Italian Breadcrumbs 2 tbsp 4 tbsp	 All-Purpose Flour 1 tbsp 2 tbsp
 Beef Broth Concentrate 1 2	 Garlic Salt 1 tsp 2 tsp

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 | Butter, oil, salt, pepper

Cooking utensils | 2 Baking sheets, medium bowl, medium microwavable bowl, medium non-stick pan, measuring spoons, measuring cups

1



Roast potatoes

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

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, half the garlic salt** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

4



Make gravy and finish patties

- Reheat the same pan over medium. Add **1 tbsp** (2 tbsp) **butter**, then swirl until melted, 30 sec.
- Add **shallots**. Cook, stirring often, until golden-brown, 1-2 min.
- Sprinkle **flour** over **shallots**. Stir to coat.
- Slowly add **¾ cup** (1 ½ cups) **water** and **broth concentrate**. Stir to combine. Cook **gravy**, stirring often, until simmering, 1 min.
- Return **patties** to the pan. Cover and cook, 3 min.
- Flip **patties**, then top with **cheese curds**.
- Cover and continue to cook until **cheese** is melted and **patties** are cooked through, 3-4 min.**

2



Prep

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Meanwhile, peel, then thinly slice **shallot**.
- Finely chop **chives**.
- Add **pork, breadcrumbs, half the maple syrup, half the mustard, half the chives** and **remaining garlic salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to mixture!)
- Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

5



Toast buns and make maple-mustard butter

🔄 Swap | **Beyond Meat®**

- Meanwhile, halve **buns**. Arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)
- While **buns** toast, add **1 tbsp** (2 tbsp) **butter** to a medium microwavable bowl. Microwave on high until melted, 20-30 sec.
- Add **remaining maple syrup, remaining mustard** and **remaining chives** to **melted butter**. Stir to combine.

3



Begin cooking patties

- Heat a medium non-stick pan (use large pan for 4 ppl) over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted, 30 sec. Add **patties**.
- Pan-fry until lightly charred, 2-3 min per side. (**NOTE:** It's okay if patties don't cook all the way through in this step.)
- Remove from heat. Transfer to a plate.

6



Finish and serve

- Add **potatoes** to the bowl with **maple-mustard butter**. Season with **salt** and **pepper**, then toss to coat.
- Stack **patties** on **bottom buns**, then spoon **some gravy** over top. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining gravy** on the side for dipping.

Measurements
within steps

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

2 | Prep and cook beef patties

🔄 Swap | **Ground Beef**

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

2 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form **patties**. Save **breadcrumbs, half the maple syrup, half the mustard, half the chives** and **remaining garlic salt** for another use. Cook and plate in the same way the recipe instructs you to cook and plate the **pork****

5 | Toast buns and make maple-mustard butter

🔄 Swap | **Beyond Meat®**

Add **half the maple syrup, half the mustard** and **half the chives** to **melted butter**. Stir to combine.



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

** Cook pork, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F.