

Sugar Shack Maple and Cheese Curd Pork Burgers

with Maple-Mustard Roasted Potatoes



35 Minutes





Customized Protein Add







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 🎥









250 g | 500 g









1 | 2

Russet Potato 2 4







7 g | 14 g





Maple Syrup





2 tbsp | 4 tbsp









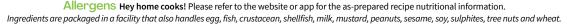
All-Purpose Flour 1 tbsp | 2 tbsp



Beef Broth Concentrate 1 | 2



Garlic Salt 1 tsp | 2 tsp



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



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-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 goldenbrown, 22-25 min.



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).



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.



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 goldenbrown, 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.**



Toast buns and make maplemustard 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.



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)

sp) **oil**

2 | Prep and cook beef patties

O Swap | Ground Beef

If you've opted to get **beef**, prepare and cook in the same way the recipes 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 maplemustard 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.