





Sweet and Savoury Pork Burgers with Herby Fries and Dijonnaise

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

 Ground Beef 250 g 500 g	 Plant-Based Ground Protein 250 g 500 g
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 Ground Pork 250 g 500 g	 Thyme 7 g 14 g
 Maple Syrup 2 tbsp 4 tbsp	 Italian Breadcrumbs ¼ cup ½ cup
 Artisan Bun 2 4	 Granny Smith Apple 1 2
 Dijon Mustard 1 tbsp 2 tbsp	 Mayonnaise 4 tbsp 8 tbsp
 Baby Spinach 113 g 227 g	 Russet Potato 2 4
 Ketchup 4 tbsp 8 tbsp	 White Wine Vinegar 1 tbsp 2 tbsp
 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 | Oil, salt, pepper

Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, large bowl, whisk, small bowl, large non-stick pan

1



Prep

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

- Strip **thyme leaves** from stems, then roughly chop.
- Halve **potatoes** lengthwise, then cut into ¼-inch slices.

2



Roast fries

- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **half the thyme**, **half the garlic salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)

3



Make Dijonnaise

- Meanwhile, add **Dijon** and **mayo** to a small bowl, then stir to combine.

4



Make pork patties

Swap | Ground Beef

Swap | Plant-Based Protein

- Add **pork**, **breadcrumbs**, **half the maple syrup**, **remaining thyme** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then mix to combine.
- Form **mixture** into **two 4-inch wide patties** (4 patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to mixture!)
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**

5



Make salad

- Meanwhile, core, then cut **apple** into ¼-inch slices.
- Add **vinegar**, **remaining maple syrup** and ½ **tbsp** (1 tbsp) **oil** to a large bowl, then whisk to combine.
- Add **baby spinach** and **apples**. Season with **salt** and **pepper**, then toss to combine.

6



Toast buns and serve

- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!) (**NOTE:** For 4 ppl, add buns to the top baking sheet with fries.)
- Spread **Dijonnaise** over **buns**. Stack **bottom buns** with **some salad mix**, **patties**, then **top buns**.
- Divide **burgers**, **herby fries** and **remaining salad** between plates.
- Serve **ketchup** alongside for dipping.

Measurements
within steps

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

4 | Make beef patties

Swap | Ground Beef

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

4 | Make plant-based patties

Swap | Plant-Based 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**.**

** Cook pork, beef and protein shreds to a minimum internal temperature of 74°C/165°F.



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