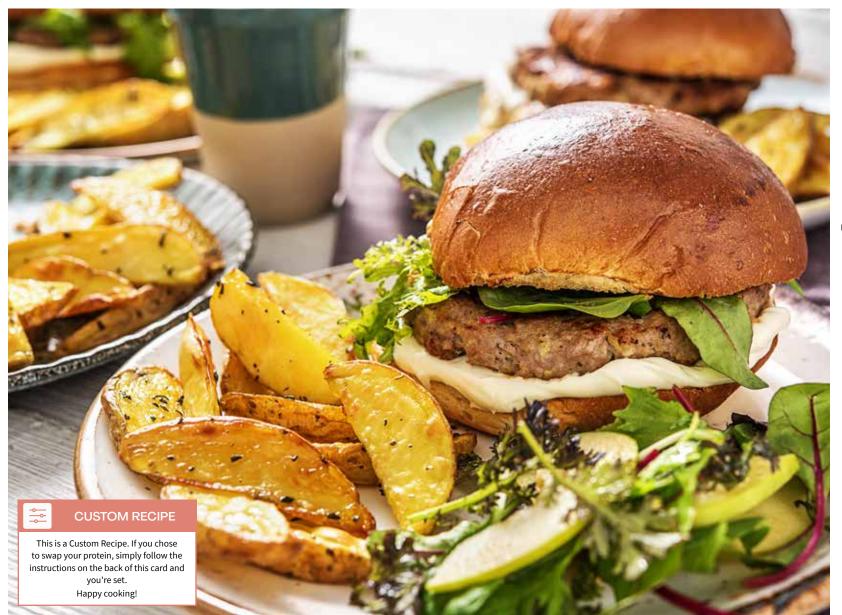


Pork and Apple Burgers with Rosemary Potatoes and Mixed Green Salad

Family Friendly

30 Minutes





Ground Pork





Artisan Bun



Russet Potato





Italian Breadcrumbs





Spring Mix

Granny Smith Apple

Rosemary





Mayonnaise

Balsamic Vinegar



Dijon Mustard



Garlic Salt

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, box grater, large bowl, whisk, large non-stick pan

Ingradients

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	2 Person	4 Person
Ground Pork	250 g	500 g
	250 g	500 g
Artisan Bun	2	4
Russet Potato	690 g	1380 g
Italian Breadcrumbs	⅓ cup	½ cup
Granny Smith Apple	1	2
Rosemary	1 sprig	1 sprig
Spring Mix	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

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.

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Roast potatoes

Finely chop 1 tsp rosemary leaves (dbl for 4 ppl). Cut potatoes into ½-inch wedges. Add potatoes, rosemary, half the garlic salt and 1 tbsp oil (dbl for 4 ppl) to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with pepper, then toss to coat. Roast in the middle of the oven until golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

While **patties** cook, halve **buns**, then arrange on another unlined baking sheet, cut-side up. Toast in the top of the oven until goldenbrown, 4-5 min. (TIP: Keep your eye on them so they don't burn!)



Make patties

While **potatoes** roast, using a box grater, coarsely grate half the apple. Transfer grated apple to a strainer. Using your hands, squeeze out any liquid. Add grated apple, pork, breadcrumbs, half the Dijon and remaining garlic salt to a medium bowl. Season with pepper, then combine. Form mixture into two 4-inch-wide patties (4 patties for 4 ppl).



Cook patties

Heat a large non-stick pan over medium heat. When hot, add 1/2 tbsp oil, then patties. Panfry until golden-brown and cooked through, 4-5 min per side.** (TIP: Don't overcrowd the pan; cook patties in 2 batches for 4 ppl, using ½ tbsp oil for each batch!)



CUSTOM RECIPE

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



Assemble salad

While buns toast, core, then thinly slice remaining apple. Whisk together vinegar, remaining Dijon, ½ tsp sugar and 1 tbsp oil (dbl both for 4 ppl) in a large bowl. Season with salt and pepper. Add spring mix and apple slices. Toss to combine.



Finish and serve

Spread **mayo** on **bottom buns**, then stack with patties and some salad. Close with top buns. Divide burgers, rosemary potatoes and **remaining salad** between plates.

Dinner Solved!

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 74°C/165°F.