



# Pork and Apple Burgers

with Rosemary Potatoes and Mixed Green Salad

Family Friendly 30 Minutes



- Ground Pork
- Ground Turkey
- Artisan Bun
- Russet Potato
- Italian Breadcrumbs
- Granny Smith Apple
- Rosemary
- Spring Mix
- Balsamic Vinegar
- Mayonnaise
- Dijon Mustard
- Garlic Salt

**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
 Ground Turkey	250 g	500 g
Artisan Bun	2	4
Russet Potato	690 g	1380 g
Italian Breadcrumbs	¼ 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*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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 golden-brown, 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).

 **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.



## Cook patties

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil**, then **patties**. Pan-fry 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!)



## 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!