

# Pork and Apple Burgers

with Rosemary Potatoes and Mixed Greens Salad

Family Friendly 30-40 Minutes





**Ground Pork** 







Brioche Bun





Gala Apple

Spring Mix

Russet Potato

Italian Breadcrumbs





**Dried Rosemary** 



Balsamic Vinegar





Dijon Mustard



Mayonnaise

## Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

#### Rosemary Guide for Step 1

- Mild: ½ tsp (1 tsp) • Fragrant: 1 tsp (2 tsp)
- Extra-fragrant: 1 1/2 tsp (3 tsp)

#### **Bust out**

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

## **Inaredients**

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Brioche Bun	2	4
Russet Potato	460 g	920 g
Italian Breadcrumbs	⅓ cup	½ cup
Gala Apple	1	2
Dried Rosemary	1 tsp	2 tsp
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.



### Roast potatoes

- Finely chop 1 tsp rosemary leaves. (NOTE: Reference rosemary guide.)
- Cut **potatoes** into ½-inch wedges.
- Add potatoes, rosemary, garlic salt and 1 **tbsp oil** 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, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Make patties

- Meanwhile, using a box grater, coarsely grate half the apple. Set remaining apple aside for salad in step 5.
- Transfer grated apple to a strainer. Using your hands, squeeze out any liquid.
- · Add grated apple, pork, breadcrumbs, half the Dijon and 1/4 tsp (1/2 tsp) salt to a medium bowl. Season with **pepper**, then combine.
- Using wet hands, form **mixture** into **two** 4-inch-wide patties (four patties for 4 ppl).

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



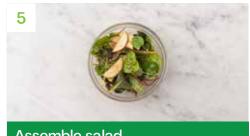
## Cook patties

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



#### Toast buns

- Meanwhile, halve buns.
- Arrange buns directly on the top rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)



# Assemble salad

- Meanwhile, core, then thinly slice remaining apple.
- Add vinegar, remaining Dijon, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add spring mix and apple slices. Toss to combine.



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

# **Dinner Solved!**

## Contact

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