



Pork and Cheddar Burgers

with Roasted Sweet Potato Wedges

Family Friendly 30-40 Minutes



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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!



Ground Pork



Ground Turkey



Brioche Bun



White Cheddar Cheese, shredded



Onion, sliced



Spring Mix



Sweet Potato



Dijon Mustard



Italian Breadcrumbs



Mayonnaise



Cranberry Spread



Green Onion



Red Wine Vinegar

HELLO CARAMELIZED ONIONS

The perfect sweet and savoury burger topper!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

2 Baking sheets, parchment paper, medium bowl, measuring spoons, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Onion, sliced	113 g	226 g
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Cranberry Spread	2 tbsp	4 tbsp
Green Onion	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and turkey 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.



1 Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



4 Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side. **



2 Caramelize onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp** (2 tsp) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove from heat, then stir in **vinegar**.
- Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



5 Toast buns and make sauces

- Halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, stir together **cranberry sauce** and **half the mayo** in a small bowl. Set aside.
- Thinly slice **green onions**.
- Add **green onions, Dijon** and **remaining mayo** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



3 Form patties

- Meanwhile, add **pork, breadcrumbs** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you want a more tender patty, add an egg to mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

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**.**



6 Finish and serve

- Spread **cranberry mayo** on **top buns**.
- Stack **spring mix, patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **green onion sauce** on the side for dipping.

Dinner Solved!



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