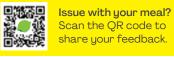


Pork and Cheddar Burgers

with Roasted Sweet Potato Wedges

Family Friendly 30-40 Minutes







Ground Pork



Brioche Bun



White Cheddar

Spring Mix

Cheese, shredded







Sweet Potato



Green Onion



Italian Breadcrumbs





Cranberry Spread





Red Wine Vinegar

to swap your protein, simply follow the instructions on the back of this card and you're set.

CUSTOM RECIPE This is a Custom Recipe. If you chose

Happy cooking!

Start here

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

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

Bust out

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

Ingredients

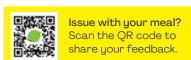
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	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Onion, sliced	113 g	226 g
Spring Mix	28 g	56 g
Sweet Potato	340 g	680 g
Dijon Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	⅓ 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.





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.)



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.



Form patties

- · Meanwhile, add pork, breadcrumbs and 1/4 tsp (1/2 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**.**



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. **



- 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.



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.

