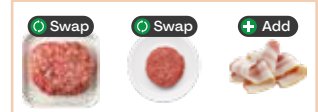




Herby Pork Sandwiches and Cranberry Sauce

with Potato Wedges and Tangy Mayo Dip

25 Minutes



Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Ground Beef 250 g | 500 g
Beyond Meat* 2 | 4
Bacon Strips 100 g | 200 g



- Ground Pork 250 g | 500 g
- Russet Potato 2 | 4
- Artisan Bun 2 | 4
- Italian Breadcrumbs 4 tbsp | 8 tbsp
- Spring Mix 28 g | 56 g
- Parsley 7 g | 14 g
- Mayonnaise 4 tbsp | 8 tbsp
- Cranberry Spread 2 tbsp | 4 tbsp
- Whole Grain Mustard 1 tbsp | 2 tbsp
- Garlic Salt 4 g | 8 g

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Pepper, salt, butter, oil

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Remove **2 tbsp** (4 tbsp) **butter** from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **half the garlic salt** and **1 tbsp** (2 tbsp) **oil**. Season with **pepper**, then toss to coat.
- Arrange in a single layer. Roast **potatoes** in the **middle** of the oven for 22-24 min, until tender and golden.

4



Toast parsley-butter buns

- Meanwhile, to another small bowl, add **remaining parsley** and **2 tbsp** (4 tbsp) **softened butter**. Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**. On another parchment-lined baking sheet, arrange **buns**, cut-side up.
- Spread **parsley butter** onto cut sides.
- Toast in the **top** of the oven for 3-4 min, until golden. (**TIP:** Keep an eye on them so they don't burn!)

2



Prep and make tangy mayo

+ Add | **Bacon Strips**

- Meanwhile, roughly chop **parsley**.
- In a small bowl, combine **mayo** and **mustard**.

5



Finish and serve

+ Add | **Bacon Strips**

- Spoon **cranberry spread** over **top buns**.
- Spread **some tangy mayo** onto **bottom buns**.
- Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**.
- Halve **sandwiches**, if you like.
- Divide **sandwiches** and **potato wedges** between plates.
- Serve **remaining tangy mayo** alongside for dipping.

3



Form and cook patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- To a medium bowl, add **pork**, **breadcrumbs**, **half the parsley** and **remaining garlic salt**. Season with **pepper**, then combine.
- Form **mixture** into two (four) 5-inch-wide **patties**.
- Heat a large non-stick pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry for 4-5 min per side, until cooked through.**

Measurements within steps

1 tbsp (2 tbsp) **oil**

2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Make mayo and cook bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, cut **bacon strips** in half crosswise. Heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat and carefully wipe the pan. Use the same pan to cook **patties** in step 3.

3 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook **pork****

3 | Form and cook patties

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **pork****

5 | Finish and serve

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

** Cook ground pork, beef and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.