



German-Inspired Beef and Pork Burgers

with Mustard-Pickle Sauce and Braised Red Cabbage

Global Burger 35 Minutes



Ground Beef and Pork Mix



Bacon Strips



Brioche Bun



Gala Apple



Yellow Onion



Red Cabbage, shredded



Dill Pickle, sliced



Crispy Shallots



Mayonnaise



Smoked Paprika-Garlic Blend



Red Wine Vinegar



Whole Grain Mustard

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, rolling pin, tongs, aluminum foil, 2 small bowls, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Bacon Strips	100 g	200 g
Brioche Bun	2	4
Gala Apple	1	2
Yellow Onion	113 g	226 g
Red Cabbage, shredded	113 g	226 g
Dill Pickle, sliced	90 ml	90 ml
Crispy Shallots	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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.

Contact

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Prep and make mustard-pickle sauce

- Core, then cut **apple** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch slices.
- Drain **pickles**, reserving **brine** in a small bowl. Finely chop **half the pickles**.
- Add **mayo, mustard** and **chopped pickles** to the bowl with **pickle brine**. Season with **salt** and **pepper**, then stir to combine. Set aside.
- On a separate cutting board, cut **bacon strips** in half crosswise. (**TIP:** Use kitchen shears to cut bacon with ease!)



Make patties

- Meanwhile, open one side of the package of **crispy shallots**. Using a rolling pin or a heavy-bottomed pan, crush **crispy shallots** in their package until broken into fine crumbs.
- Add **beef and pork mix, crispy shallot crumbs, Smoked Paprika-Garlic Blend** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



Braise cabbage

- Heat a large pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 2-3 min.
- Add **cabbage, vinegar, 1 tsp sugar** and **½ cup water** (dbl both for 4 ppl). Season with **salt** and **pepper**. Cover and cook, stirring occasionally, until **cabbage** is tender-crisp, 8-10 min.
- Add **apples** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **apples** are tender and **water** has evaporated, 1-2 min.
- Remove from heat. Transfer **cabbage mixture** to a plate, then cover to keep warm.



Cook patties and toast buns

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Remove from heat.
- Meanwhile, halve **buns**.
- Arrange **buns** directly on the **middle** rack of the oven, cut-side up. Toast until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook bacon

- Meanwhile, arrange **bacon strips** on a foil-lined baking sheet. (**TIP:** For easy clean-up, leave foil overhanging on all sides!)
- Roast in the **top** of the oven until crispy, 14-16 min.**
- Using tongs, transfer **bacon** to a paper towel-lined plate.
- When **bacon** is cool enough to touch, pat dry, then crumble **half the bacon** into bite-sized pieces. Set aside.



Finish and serve

- Stir **crumbled bacon** into **cabbage**.
- Spread **mustard-pickle sauce** on **buns**.
- Stack **patties** and **remaining bacon strips** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **braised cabbage** between plates.
- Serve **remaining pickles** alongside.

Dinner Solved!