



# Grilled Pork Burgers

with Nectarine Chutney

Grill 30 Minutes



Ground Pork



Brioche Bun



Nectarine



Basil



Lemon



Brown Sugar



Onion, chopped



Arugula and Spinach Mix



Monterey Jack Cheese, shredded



Mini Cucumber



Mayonnaise



White Wine Vinegar



Panko Breadcrumbs

## HELLO BASIL

*This versatile herb has a citrusy twist!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium heat.

## Bust out

Medium bowl, large bowl, small pot, small bowl, zester, whisk

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Nectarine	2	4
Basil	7 g	14 g
Lemon	1	2
Brown Sugar	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
Arugula and Spinach Mix	56 g	113 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Mini Cucumber	66 g	132 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Unsalter butter*	1 tbsp	2 tbsp
Sugar*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Prep and marinate cucumbers

Thinly slice **basil**. Zest, then juice **lemon**. Slice **cucumber** into ¼-inch rounds. Cut four sections off **nectarines**, avoiding the pit. Cut each section into ¼-inch slices. Halve **buns**. Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cucumbers**. Season with **salt** and **pepper**, then toss to coat. Set aside.



### Grill patties

Add **patties** to one side of the grill. Reduce heat to medium, close lid and grill **patties**, flipping once, until cooked through, 5-7 min per side.\*\* When **burgers** are almost done, top with the **cheese**. Add **buns** to other side of grill, cut-side down. Close lid and grill until **cheese** is melted and **buns** are toasted, 1-2 min. (**TIP**: Keep an eye on the buns so they don't burn!)



### Make chutney

Heat a small pot over high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **nectarines**, **onions**, **brown sugar** and **half the lemon juice**. Cook, stirring often, until **chutney** thickens and **nectarines** soften slightly, 4-5 min. Remove pot from heat. Add **basil**, then stir to combine. Set aside.



### Make aioli

While **patties** grill, stir together **mayo**, **1 tsp lemon zest** and **½ tsp lemon juice** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



### Prep pork patties

While **chutney** cooks, combine **pork**, **panko**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) in a medium bowl. (**TIP**: If you prefer a firmer patty, add an egg to the mixture.) Form **pork** into **two 4-inch wide burger patties** (four patties for 4 ppl).



### Finish and serve

Add **arugula and spinach mix** to the large bowl (from step 1) with **marinated cucumbers**, then toss to combine. Top **bottom buns** with **lemon aioli**, **patties**, **some nectarine chutney** and **top buns**. Serve **salad** alongside. (**TIP**: Any leftover chutney can be saved and refrigerated for up to 2 days. Serve with grilled cheese or cheese and crackers!)

## Dinner Solved!