



Herby Pork Sandwiches and Cranberry Sauce

with Sweet Potato Wedges and Zesty Mayo Dip

Quick

25 Minutes



Ground Pork



Sweet Potato



Artisan Bun



Italian Breadcrumbs



Spring Mix



Parsley



Mayonnaise



Cranberry Spread



Whole Grain Mustard



Garlic Salt



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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.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sweet Potato	340 g	680 g
Artisan Bun	2	4
Italian Breadcrumbs	¼ cup	½ cup
Spring Mix	28 g	56 g
Parsley	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Cranberry Spread	4 tbsp	8 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
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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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Arrange in a single layer.
- Roast **sweet potatoes** in the **middle** of the oven until golden-brown and tender, 22-24 min.



Toast parsley-butter buns

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



Prep and make zesty mayo

- Meanwhile, roughly chop **parsley**.
- Combine **mayo** and **mustard** in a small bowl.



Finish and serve

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

Dinner Solved!



Form and cook patties

- Add **pork**, **breadcrumbs**, **half the parsley** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- 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.**