



Indian-Spiced Pork Burgers

with Veggie Spears and Curry Yogurt Dip

Discovery

25 Minutes



Ground Pork



Brioche Bun



Mini Cucumber



Fig Jam



Panko Breadcrumbs



Indian Spice Mix



Spring Mix



Greek Yogurt



Cilantro



Carrot



Sour Cream

HELLO GREEK YOGURT

High in protein, creamy and makes the perfect base for a curry dip!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, large bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Mini Cucumber	132 g	264 g
Fig Jam	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Indian Spice Mix	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Greek Yogurt	100 g	200 g
Cilantro	7 g	14 g
Carrot	340 g	680 g
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*		
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

Cut **cucumbers** into quarters, lengthwise. Peel, then cut **carrot** in half, crosswise. Cut each half, lengthwise, into ½-inch spears. Finely chop **cilantro**.



Make dip

While the **patties** cook, add ¼ **tsp Indian Spice Mix** (dbl for 4 ppl), **remaining cilantro**, **yogurt** and **sour cream** to a medium bowl. Season with **salt** and **pepper**, then stir to combine. (**TIP:** Add ¼ tsp of sugar, if desired.)



Prep patties

Combine **pork**, **panko**, **half the Indian Spice Mix** and **half the cilantro** in a large bowl. Season with **pepper** and ¼ **tsp salt** (dbl for 4 ppl). Form mixture into **2 equal-size patties** (4 patties for 4 ppl).



Toast buns

When **patties** are almost done, halve **buns**. Arrange on a baking sheet, cut-side up. Broil in the **top** of the oven, until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook patties

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.**



Finish and serve

Spread some **butter** on the **top** and **bottom buns**. Spread **half the fig jam** (use all for 4 ppl) on **top buns**. Place **patties** on the **bottom buns**, then top with some **yogurt dip**, **spring mix** and **top buns**. Serve **veggie spears** and **remaining dip** alongside.

Dinner Solved!