



Indian-Spiced Pork Burgers

with Sweet Potato Wedges and Cilantro Yogurt Dip

Discovery 25 Minutes



- Ground Pork
- Brioche Bun
- Fig Spread
- Panko Breadcrumbs
- Indian Spice Mix
- Spring Mix
- Greek Yogurt
- Cilantro
- Sour Cream
- Sweet Potato
- Garlic Salt

HELLO GREEK YOGURT
High in protein, creamy and perfect as a dip!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Fig Spread	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Indian Spice Mix	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Greek Yogurt	100 ml	200 ml
Cilantro	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Sweet Potato	340 g	680 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
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.

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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes, half the Indian Spice Mix** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **pepper** and **half the garlic salt**, then toss coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



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.**



Prep and make yogurt dip

While **sweet potatoes** roast, finely chop **cilantro**. Reserve **1 tbsp yogurt** (dbl for 4 ppl) in a large bowl. Add **remaining yogurt, sour cream, ⅛ tsp Indian Spice Mix** (dbl for 4 ppl) and **half the cilantro** to a medium bowl. Season with a **pinch of garlic salt** and **pepper**, to taste, then stir to combine.



Toast buns

When **patties** are almost done, halve **buns**. Spread **softened butter** onto **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Prep patties

Add **pork, panko, remaining Indian Spice Mix** and **remaining cilantro** to the large bowl with **reserved yogurt**. Season with **pepper** and **¼ tsp garlic salt** (dbl for 4 ppl), then combine. Form **pork mixture** into **2 equal-sized patties** (4 patties for 4 ppl).



Finish and serve

Add **spring mix** and **2 tbsp yogurt dip** (dbl for 4 ppl) to another large bowl, then toss to combine. Layer **bottom buns** with **fig spread, patties** and **spring mix**. Close with **top buns**. Serve **sweet potato wedges** and **remaining yogurt dip** alongside.

Dinner Solved!