



Indian-Spiced Pork Burgers

with Sweet Potato Wedges and Cilantro Yogurt Dip

Discovery

Quick

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.
- Remove 1 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

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 potato wedges

- 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. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **pepper** and **half the garlic salt**, then toss coat.
- 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 cilantro yogurt dip

- Meanwhile, finely chop **cilantro**.
- Reserve **1 tbsp yogurt** (dbl for 4 ppl) in a large bowl.
- Add **remaining yogurt**, **sour cream**, **¼ 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**.
- Arrange **buns** directly on 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 cilantro yogurt dip** (dbl for 4 ppl) to another large bowl, then toss to coat.
- Layer **fig spread**, **patties** and **dressed spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **remaining cilantro yogurt dip** alongside.

Dinner Solved!