



# Maple-Thyme Pork Burgers

with Potato Wedges and Kale-Apple Salad

30 Minutes



Ground Pork



Russet Potato



Brioche Bun



Maple Syrup



Thyme



Granny Smith Apple



Garlic Salt



Mayonnaise



Baby Kale



Whole Grain Mustard



White Wine Vinegar

HELLO MAPLE SYRUP

*Maple syrup helps to highlight the natural sweetness of the apples!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Maple Syrup	1 tbsp	2 tbsp
Thyme	7 g	14 g
Granny Smith Apple	1	2
Garlic Salt	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
Baby Kale	113 g	226 g
Whole Grain Mustard	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 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 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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## Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Add **potatoes, half the thyme sprigs, half the garlic salt and 1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to combine and arrange in a single layer. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of oven, flipping halfway through, until golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway.)



## Toast buns

Halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



## Prep and marinate apples

Add **mayo** and **mustard** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Strip **thyme leaves** off **remaining** stems. Core, then cut **apple** into matchsticks. Add **½ tbsp vinegar, ½ tbsp maple syrup and 1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **apples**, then toss to coat.



## Finish and serve

Add **kale** to the large bowl with **apples**, then toss to coat. Spread some **Dijonnaise** on **bottom buns**, then top with some **salad, patties** and **fried eggs**, if using. (**NOTE:** step 6 is an optional step indicating how to cook a fried egg from your pantry!) Finish with **top buns**. Divide **burgers, potatoes** and **remaining salad** between plates. Serve **remaining Dijonnaise** on the side for dipping.



## Form and cook burgers

Combine **pork, thyme leaves, remaining garlic salt and ½ tbsp maple syrup** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. 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 **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until cooked through, 3-5 min per side. (\*\* (**TIP:** Reduce heat to medium-low if patties are browning too quickly.)



## Got eggs?

If desired, in Step 4, while **buns** toast, heat a medium non-stick pan over medium-low heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg whites** are set, 2-3 min.

## Dinner Solved!