



More than Food

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Pork and Apple Burger

with Rosemary Potatoes and Mixed Green Salad

Pork and apple are a match made in heaven. Made into a juicy burger with a pain au lait bun, it doesn't get much better than this. Crispy rosemary potatoes and a leafy side salad are the perfect accompaniment.

 Prep
30 min

 level 1

 nut
free



Ground Pork



Granny Smith Apple



Rosemary



Pain au Lait
Buns



Spring Mix



Mini Yukon
Potatoes



Balsamic Vinegar

Ingredients

	2 People	4 People
Ground Pork	1 pkg	2 pkgs
Granny Smith Apple	1	2
Rosemary	1 pkg	1 pkg
Pain au Lait Buns	1) 2) 3)	4
Spring Mix	1 pkg	2 pkgs
Mini Yukon Potatoes	1 pkg	2 pkgs
Balsamic Vinegar	4)	1 tbspc
Olive or Canola Oil*		

*Not Included

Allergens

- 1) Wheat/Blé
- 2) Milk/Lait
- 3) Egg/Oeuf
- 4) Sulphites/Sulfites

Tools

2 Baking Sheets, Large Pan, 2 Medium Bowls, Grater, Measuring Spoon

Ruler

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Nutrition per person Calories: 773 cal | Fat: 38 g | Sat. Fat: 12 g | Protein: 29 g | Carbs: 78 g | Sugar: 16 g | Sodium: 541 mg | Fiber: 8 g

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



1 Prep and roast the potatoes: Preheat the oven to 400°F. **Wash and dry all produce.** Strip the **rosemary leaves** off the stems and finely chop **1 tsp** (or **2 tsp** for 4 people). Cut the **potatoes** into 1/2-inch wedges. Toss the **potatoes** on a baking sheet with **half the rosemary**, a drizzle of **oil**, and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, tossing halfway through cooking.

2



2 Form the patties: Meanwhile, halve and core the **apple**. Grate **half the apple** into the middle of a paper towel. Squeeze out any excess liquid. In a medium bowl, combine the **grated apple**, **pork** and **remaining chopped rosemary**, then season generously with **salt** and **pepper**. Thoroughly combine the mixture with your hands, then form into **2 patties**, each about 1/2-inch each (or **4** for 4 people).

2



3 Cook the burgers: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **patties** to the pan and cook for 4-5 minutes per side, until cooked though. (**TIP:** Inserting a thermometer into cooked meat should display an internal temperature of 160°F.)

4 Toast the buns: Meanwhile, split the **buns** apart and toast on a baking sheet in the oven for 2-3 minutes, or until golden.

3



5 Make the salad: Thinly slice the **remaining apple half**. Toss the **spring mix** and **sliced apple** in a medium bowl with a drizzle of **oil** and **1 tbspc balsamic vinegar** (**DO:** Measure out) (or **1 bottle** for 4 people.) Season with **salt** and **pepper**.

6 Finish and serve: Lay the **pork and apple burgers** between the **buns**, with some of the **salad** on top (if desired). Serve the **remaining salad** and **rosemary potatoes** to the side. Enjoy!

GRILLING TIP: Instead of pan-frying, BBQ burgers on medium heat, with lid closed, 5 to 7 min per side, until cooked to temperature above.