



MAY
2017

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 sweet brioche bun, it doesn't get much better than this! Crispy rosemary potatoes and a leafy side salad are the perfect accompaniment.

 **Prep**
30 min



Ground Pork



Brioche Buns



Mini Yukon
Potatoes



Panko
Breadcrumbs



Granny Smith
Apple



Rosemary



Spring Mix



Balsamic
Vinegar



Honey

Ingredients

		4 People
Ground Pork		2 pkg (500 g)
Brioche Buns	1) 2)	4
Mini Yukon Potatoes		1 pkg (680 g)
Panko Breadcrumbs	1)	1 pkg (1 cup)
Granny Smith Apple		2
Rosemary		1 pkg (10 g)
Spring Mix		1 pkg (113 g)
Balsamic Vinegar	3)	1 bottle (2 tbsp)
Honey		1 pkg (1 tbsp)
Olive or Canola Oil*		

*Not Included

Allergens

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

Tools

Measuring Spoons, 2
Baking Sheets, Grater, 2
Medium Bowls, Large Non-Stick Pan, Whisk

Nutrition per person Calories: 768 cal | Fat: 33 g | Protein: 32 g | Carbs: 87 g | Fibre: 6 g | Sodium: 471 mg

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

Ruler

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1 Preheat the oven to 450°F (to roast the potatoes and toast the buns). Start prepping when the oven comes up to temperature!

2 Prep: Wash and dry all produce. Strip a few **rosemary leaves** off the stem and finely chop **2 tsp**. Cut the **potatoes** into 1/2-inch wedges. Toss the potatoes on a baking sheet with a drizzle of **oil**. Season with **half the rosemary, salt and pepper**. Roast in the centre of the oven, stirring halfway through cooking, until the potatoes are golden-brown, 25-28 min.

3



3 Make the patties: Meanwhile, coarsely grate **one apple**. In a medium bowl, combine the **grated apple, panko, pork and remaining rosemary**. Form the mixture into four 5-inch wide burger patties. Season with **salt and pepper**.

4 Cook the burgers: Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **burgers**. Pan-fry until the burgers are cooked through, 3-5 min per side. (**TIP:** Inserting a thermometer into cooked meat should display an internal temperature of 160°F.)

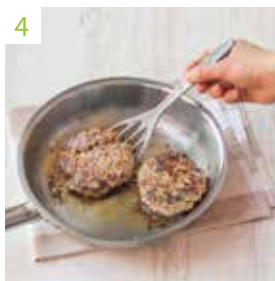
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5 Toast the buns: Meanwhile, split the **buns** and arrange them on a baking sheet cut-side up. Toast in the centre of the oven until just golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)

6 Make the salad: Thinly slice the **remaining apple**. In a medium bowl, whisk together the **vinegar, honey** and a drizzle of **oil**. Season with **salt and pepper**. Add the **spring mix and sliced apple**. Toss to combine.

4



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

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