



Pork and Apple Burgers

with Rosemary Potatoes and Mixed Greens Salad

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ground Pork



Bacon Strips



Brioche Bun



Russet Potato



Italian Breadcrumbs



Granny Smith Apple



Dried Rosemary



Spring Mix



Balsamic Vinegar



Mayonnaise



Dijon Mustard



Garlic Salt

HELLO GRATED APPLE

The sweet secret to a juicy patty is grated apple!

Start here

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

Rosemary Guide for Step 1 (dbl for 4 ppl):

- Mild: ½ tsp
- Fragrant: 1 tsp
- Extra-fragrant: 1 ½ tsp

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, box grater, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Bacon Strips	100 g	200 g
Brioche Bun	2	4
Russet Potato	690 g	1380 g
Italian Breadcrumbs	¼ cup	½ cup
Granny Smith Apple	1	2
Dried Rosemary	1 tsp	2 tsp
Spring Mix	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and 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.

Contact

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1



Roast potatoes

- Finely chop **1 tsp rosemary leaves**. (NOTE: Reference rosemary guide.)
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, rosemary, garlic salt** and **1 tbsp oil** to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Toast buns

- Meanwhile, halve **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 buns so they don't burn!)

2



Make patties

- Meanwhile, using a box grater, coarsely grate **half the apple**. Set **remaining apple** aside for **salad** in step 5.
- Transfer **grated apple** to a strainer. Using your hands, squeeze out any liquid.
- Add **grated apple, pork, breadcrumbs, half the Dijon** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Using wet hands, form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast in the top of the oven until crispy and cooked through, 8-12 min.**

5



Assemble salad

- Meanwhile, core, then thinly slice **remaining apple**.
- Add **vinegar, remaining Dijon, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **apple slices**. Toss to combine.

3



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil**, then **patties**. (NOTE: Don't overcrowd the pan; cook patties in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Pan-fry until golden-brown and cooked through, 4-5 min per side.**

6



Finish and serve

- Spread **mayo** on **bottom buns**, then stack with **patties** and **some salad**. Close with **top buns**.
- Divide **burgers, rosemary potatoes** and **remaining salad** between plates.

Top **burgers** with **bacon** when you assemble them.