



# Smart Pork and Cheddar Patties

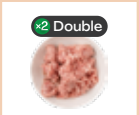
## with Maple-BBQ Sauce and Fresh Salad

Carb Smart

Calorie Smart

Quick

25 Minutes



Double Ground Pork  
500 g | 1000 g

Custom Recipe + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



- Ground Pork  
250 g | 500 g
- Spring Mix  
113 g | 227 g
- Gala Apple  
1 | 2
- Radish  
3 | 6
- Cheddar Cheese, shredded  
1/2 cup | 1 cup
- Maple Syrup  
2 tbsp | 4 tbsp
- BBQ Sauce  
2 tbsp | 4 tbsp
- Italian Breadcrumbs  
2 tbsp | 4 tbsp
- Red Wine Vinegar  
1 tbsp | 2 tbsp
- Salad Topping Mix  
28 g | 56 g

**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.

Pantry items | Oil, salt, pepper

Cooking utensils | Medium bowl, measuring spoons, strainer, box grater, large bowl, small bowl, large non-stick pan

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## Prep

- Before starting, wash and dry all produce.

- Core **apple**.
- Using a box grater, coarsely grate **half the apple**. Cut **remaining apple** into ¼-inch pieces.
- Transfer **grated apple** to a strainer. Using your hands, squeeze out any **liquid**. Set **grated apple** aside.
- Thinly slice **radishes**.
- Combine **half the maple syrup** and **half the BBQ sauce** (use all for 4 ppl) in a small bowl.

4



## Make salad

- Meanwhile, add **vinegar**, **remaining maple syrup** and **½ tbsp oil** (1 tbsp) to a large bowl.
- Season with **salt** and **pepper**, then stir to mix.
- Add **radishes**, **spring mix** and **remaining apples**. Toss to combine.

2



## Prep patties

\*2 Double | Ground Pork

- Add **ground pork**, **breadcrumbs**, **grated apple** and **¼ tsp** (½ tsp) **salt** to a medium bowl.
- Season with **pepper**, then mix to combine.
- Form into **four 3-inch wide patties** (8 patties for 4 ppl).

5



## Finish and serve

- Divide fresh **salad** and **pork-cheddar patties** between plates.
- Sprinkle **salad topping mix** over **salad**.

3



## Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **patties** to the dry pan, keeping them close together. Cook until golden brown, 3-4 min.
- Flip **patties**, then reduce heat to medium. Add **2 tbsp** (4 tbsp) **water** around **patties**.
- Spoon **maple-BBQ sauce mixture** over **patties**, then sprinkle **cheese** over top.
- Cover with a lid and cook until **cheese** is melted and **patties** are cooked through, 3-4 min.\*\*

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

## 2 | Prep patties

\*2 Double | Ground Pork

If you've opted for **double pork**, add an extra **¼ tsp** (½ tsp) **salt** to the **mixture**. Form into **eight 3-inch wide patties** (16 patties for 4 ppl).

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.