

Sugar Shack Pork and Apple Burgers

with Maple-Mustard Dressed Salad

Sugar Shack

25 Minutes





Customized Protein Add





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 🎥











250 g | 500 g





Gala Apple



56 g | 113 g

1 | 2



Maple Syrup



Breadcrumbs 2 tbsp | 4 tbsp ¼ cup | ½ cup



Whole Grain Mustard 1 tbsp | 2 tbsp



Cheese, shredded 1/2 cup | 1 cup



Baby Tomatoes 113 g | 227 g



2 tbsp | 4 tbsp

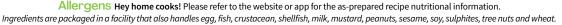


Garlic Puree 1 tbsp | 2 tbsp



28 g | 56 g





Cooking utensils | Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Core, then cut **apple** into ½-inch wedges.
- Halve tomatoes.
- Stir mayo and half the mustard together in a small bowl. Set aside.



Form patties

O Swap | Ground Beef

🗘 Swap | Beyond Meat®

- Add pork, garlic puree, panko and 1/4 tsp (1/2 tsp) salt to a medium bowl. (TIP: If you prefer a more tender patty, add an egg to mixture!)
- Season with pepper, then combine.
- Form mixture into two 4-inch-wide patties (4 patties for 4 ppl).



Toast almonds

- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan.
- Toast, stirring often, until golden, 3-4 min. (TIP: Keep your eye on almonds so they don't burn!)
- Transfer toasted almonds to a plate.



2 | Form Beyond Meat® patties

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook

1 tbsp

(2 tbsp)

oil

O Swap | Beyond Meat®

Measurements

2 | Form beef patties

O Swap | Ground Beef

within steps

the pork.**

If you've opted to get **Beyond Meat**®, skip the instructions to form patties. Save panko and garlic puree for another creation. Cook and plate it the same way the recipe instructs you to cook and plate the pork.**



Caramelize apples

- Reheat the same pan over medium-high.
- When the pan is hot, add 1 tsp (2 tsp) oil, then apples. Drizzle with 1 ½ tbsp (3 tbsp) maple syrup.
- Cook, stirring often, until **apples** are golden brown and tender-crisp, 2-3 min per side.
- Transfer caramelized apples to a plate. Set aside.
- Carefully wipe the pan clean.



Cook patties and toast buns

- Reheat the same pan over medium.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then patties. Pan-fry until cooked through, 4-5 min per side.**
- Meanwhile, halve buns.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over bottom buns.
- Broil buns in the middle of the oven until **cheese** melts, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)



Toss salad and serve

- Whisk together remaining maple syrup, remaining mustard and 1 tbsp (2 tbsp) oil in a large bowl.
- Add spring mix, toasted almonds and tomatoes. Season with salt and pepper, then toss to combine.
- Spread mustard mayo on top buns.
- Stack patties and caramelized apples on bottom buns. Close with top buns.
- Divide **burgers** and **salad** between plates.

