



Sugar Shack Maple and Cheese Curd Pork Burgers with Maple-Mustard Roasted Potatoes

Sugar Shack

35 Minutes



Ground Pork



Brioche Bun



Russet Potato



Shallot



Chives



Cheese Curds



Maple Syrup



Whole Grain Mustard



Italian Breadcrumbs



All-Purpose Flour



Beef Broth Concentrate



Garlic Salt

HELLO CHEESE CURDS

Squeaky, chewy, salty and our new favourite burger topping!

Start here

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

Bust out

Baking sheet, medium bowl, medium non-stick pan, measuring spoons, measuring cups

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Russet Potato	460 g	920 g
Shallot	50 g	100 g
Chives	7 g	14 g
Cheese Curds	56 g	113 g
Maple Syrup	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 tbsp
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Make gravy and finish patties

- Heat the same pan over medium.
- Add **1 tbsp butter** (dbl for 4 ppl). Swirl the pan until melted, 30 sec.
- Add **shallots**. Cook, stirring often, until golden-brown, 1-2 min.
- Sprinkle **flour** over **shallots**. Stir to coat.
- Slowly add **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Stir to combine. Cook, stirring frequently, until simmering, 1 min.
- Return **patties** to the pan and flip to coat. Cover and cook for 3 min.
- Flip **patties**, then top with **cheese curds**. Cover and continue to cook until **cheese** is melted and **patties** are cooked through, 3-4 min.**



Prep

- Meanwhile, peel, then thinly slice **shallot**.
- Finely chop **chives**.
- Add **pork**, **breadcrumbs**, **half the maple syrup**, **half the mustard**, **half the chives** and **remaining garlic salt** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Toast buns and make maple-mustard butter

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, add **1 tbsp butter** (dbl for 4 ppl) to a medium microwave-safe bowl. Microwave on high until melted, 20-30 sec.
- Add **remaining maple syrup**, **remaining mustard** and **remaining chives** to **melted butter**. Stir to combine.



Start patties

- Heat a medium non-stick pan (large pan for 4 ppl) over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl). Swirl the pan until melted, 30 sec.
- Add **patties**. Pan-fry until lightly charred, 2-3 min per side. (**NOTE:** It's okay if patties don't cook all the way through in this step.)
- Remove from heat. Transfer **patties** to a plate.



Finish and serve

- Add **potatoes** to the bowl with **maple-mustard butter**. Season with **salt** and **pepper**, to taste, then toss to coat.
- Stack **patties** on **bottom buns**, then spoon **some gravy** over top. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Serve **any remaining gravy** on the side for dipping.

Dinner Solved!