



# Sugar Shack Pork and Apple Burgers

with Maple-Mustard Dressed Salad

Sugar Shack

Quick

25 Minutes



Ground Pork



Brioche Bun



Gala Apple



Spring Mix



Maple Syrup



Panko Breadcrumbs



Whole Grain Mustard



White Cheddar Cheese, shredded



Baby Tomatoes



Mayonnaise



Garlic Puree



Almonds, sliced



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HELLO MAPLE SYRUP

Maple syrup highlights the natural sweetness of apples!

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Gala Apple	1	2
Spring Mix	56 g	113 g
Maple Syrup	2 tbsp	4 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Whole Grain Mustard	1 tbsp	2 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Baby Tomatoes	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Almonds, sliced	28 g	56 g
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.*

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## Prep

- Core, then cut **apple** into ½-inch wedges.
- Halve **tomatoes**.
- Stir together **mayo** and **half the mustard** in a small bowl. Set aside.



## Caramelize apples

- Reheat the same pan over medium-high.
- When hot, add **1 tsp oil** (dbl for 4 ppl), then **apples**. Drizzle with **1 ½ tbsp maple syrup** (dbl for 4 ppl).
- Cook, stirring often, until **apples** are golden-brown and tender-crisp, 2-3 min per side.
- Transfer **apples** to a plate. Set aside.
- Carefully wipe the pan clean.



## Form patties

- Add **pork, garlic puree, panko** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer 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).



## Cook patties and toast buns

- Reheat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), 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!)



## 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 to a plate.



## Toss salad and serve

- Whisk together **remaining maple syrup, remaining mustard** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl.
- Add **spring mix, almonds** and **tomatoes**. Season with **salt** and **pepper**, then toss to combine.
- Spread **mustard mayo** on **top buns**. Stack **patties** and **apples** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **salad** between plates.

## Dinner Solved!