

Sweet and Savoury Pork Burgers

with Herby Fries, Dijonnaise and Maple Ketchup

Discovery 30 Minutes



Ground Pork



Thyme



Maple Syrup



Italian Breadcrumbs



Brioche Bun



Granny Smith Apple



Dijon Mustard



Mayonnaise



Baby Spinach



Russet Potato



Ketchup



White Wine Vinegar



Garlic Salt

HELLO GRANNY SMITH

This tart, juicy apple adds a crisp and ever-so-sweet element to salads!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, large bowl, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Thyme	7 g	14 g
Maple Syrup	2 tbsp	4 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Brioche Bun	2	4
Granny Smith Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Baby Spinach	113 g	227 g
Russet Potato	460 g	920 g
Ketchup	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	1 tsp	2 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.

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1

Strip **thyme leaves** from stems, then roughly chop. Halve **potatoes** lengthwise, then cut into ¼-inch slices. Combine **ketchup** and **half the maple syrup** in a small bowl.



2

Roast **fries**. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **half the thyme**, **half the garlic salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



3

Make **Dijonnaise**. While **fries** roast, combine **Dijon** and **mayo** in another small bowl.



4

Make pork patties

Add **pork**, **remaining maple syrup**, **remaining thyme**, **breadcrumbs** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then mix to combine. Form **mixture** into **two 4-inch wide patties** (four patties for 4 ppl). (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**



5

Make salad and toast buns

While **patties** cook, core, then cut **apple** into ¼-inch slices. Combine **vinegar**, **1 tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **baby spinach** and **apples**. Season with **salt** and **pepper**, then toss to combine. Halve **buns**. Arrange on another baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 3-5 min. (**TIP:** Keep an eye on buns so they don't burn!) (**NOTE:** For 4 ppl, add buns to top baking sheet with fries.)



6

Finish and serve

Spread **Dijonnaise** over **buns**. Top **bottom buns** with **some salad mix**, **patties**, then **top bun**. Divide **burgers**, **fries** and **remaining salad** between plates. Serve **maple ketchup** on the side for dipping.

Dinner Solved!