





# Thyme and Pear Pork Burgers

## with Goat Cheese, Potato Wedges and Dijonnaise



30 Minutes

↔ 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](https://www.hellofresh.ca)

 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
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
 Ground Pork 250 g   500 g	 Italian Breadcrumbs 2 tbsp   4 tbsp
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 Thyme 7 g   7 g	 Pear 1   2
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 Spring Mix 28 g   56 g	 Artisan Bun 2   4
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 Goat Cheese 28 g   56 g	 Russet Potato 2   4
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 Garlic Powder 1 tsp   2 tsp	 Mayonnaise 4 tbsp   8 tbsp
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 Whole Grain Mustard 1 tbsp   2 tbsp
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**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, butter

Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, small bowl, large non-stick pan

1



### Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the thyme** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



### Cook pears

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **butter**, then swirl the pan to melt.
- Add **pears, remaining thyme** and ½ **tsp** (¼ tsp) **sugar**. Cook, flipping once, until tender-crisp, 2-3 min.
- Transfer to a plate. Cover to keep warm.

2



### Prep

- Core, then slice **pear** into ¼-inch slices.
- Add **mayonnaise, half the garlic powder** and **half the mustard** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. Set aside.

5



### Cook patties and buns

- Add **patties** to the same pan (from step 4). (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.\*\*
- Meanwhile, halve **buns** and arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven, until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)

3



### Form patties

- Swap | **Ground Beef**
- Swap | **Beyond Meat®**
- Add **pork, remaining mustard, remaining garlic powder, breadcrumbs** and ¼ **tsp** (½ tsp) **salt** to a medium bowl.
- Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

6



### Finish and serve

- Spread **half the Dijonnaise** on **top** and **bottom buns**.
- Stack **pears, patties, goat cheese** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining Dijonnaise** on the side for dipping.

Measurements  
within steps

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

### 3 | Form beef patties

Swap | **Ground Beef**

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.\*\*

### 3 | Form Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.\*\*

\*\* Cook beef, pork and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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