



Pork & Apple Burgers

with Rosemary Fries & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Rosemary



Apple



Tomato



Pork Mince



Aussie Spice Blend



Fine Breadcrumbs



Dijon Mustard



Burger Bun



Mixed Salad Leaves



Garlic Aioli

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

You know what's cool? Yeah, that's right – burgers. You know what else is cool? Mixing up a fast food classic with the sophisticated combination of pork and crunchy apple. In fact, you may as well put on your sunglasses at night right now, because you just became the coolest cat in the neighbourhood.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper
Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	1 bunch	1 bunch
apple	1	2
tomato	1	2
pork mince	1 packet	1 packet
Aussie spice blend	1 sachet	2 sachets
fine breadcrumbs	1 packet	2 packets
Dijon mustard	1 packet (15g)	1 packet (40g)
salt*	¼ tsp	½ tsp
burger bun	2	4
white wine vinegar*	1 tsp	2 tsp
mixed salad leaves	1 bag (30g)	1 bag (60g)
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4260kJ (1020Cal)	543kJ (130Cal)
Protein (g)	65.9g	8.4g
Fat, total (g)	38.9g	5.0g
- saturated (g)	11.2g	1.4g
Carbohydrate (g)	93.2g	11.9g
- sugars (g)	19.9g	2.5g
Sodium (g)	1600mg	204mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [HelloFresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Bake the rosemary fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Pick the **rosemary** leaves and finely chop. Place the fries on an oven tray lined with baking paper. Sprinkle over the **rosemary**, a **pinch** of **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat and bake until tender, **25-30 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time!



2. Get prepped

While the fries are baking, grate the **apple** (unpeeled). Using a paper towel or clean tea towel, squeeze out any excess liquid from the **apple**. Thinly slice **1/2** the **tomato** into rounds and roughly chop the **remaining tomato**.



3. Make the patties

In a medium bowl, combine the **pork mince**, **Aussie spice blend**, **fine breadcrumbs**, **Dijon mustard**, the **salt** and grated **apple**. Season with **pepper**. Shape the **pork mixture** into evenly sized patties, slightly larger than your burger buns.

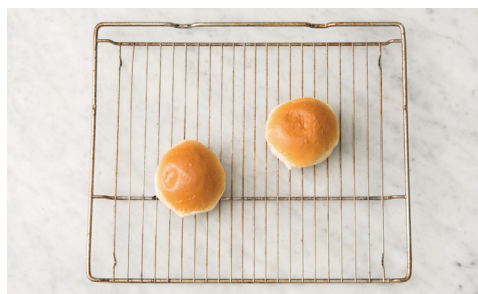
TIP: Make a shallow indentation in the centre of each patty to help prevent it puffing up as it cooks.



4. Cook the patties

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pork patties** and cook until just cooked through, **5-6 minutes** each side.

TIP: Don't worry if your patties get a little charred during cooking, it adds to the flavour!



5. Bake the buns

Place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**. While the buns are baking, combine a **small drizzle** of **olive oil**, the **white wine vinegar** (**1 tsp for 2 people / 2 tsp for 4 people**) and a **pinch** of **salt** and **pepper** in a medium bowl. Just before serving, add the **mixed salad leaves** (reserve some leaves for the burger!) and chopped **tomato** and toss to coat.

TIP: Toss the salad just before serving to keep the leaves crisp.



6. Serve up

Slice the burger buns in half. Spread the base of each bun with some **garlic aioli**. Top with a pork and apple patty, a tomato slice and reserved mixed salad leaves. Serve with the rosemary fries and garden salad.

Enjoy!