HELLO FRESH

Pork and Apple Burger
with Rosemary Wedges and Rocket Salad

Customer Favourites 35 Minutes

Rosemary

Potatoes

Apple

Panko Breadcrumbs

Pork Mince

Cheddar Cheese

Seeded Burger Bun

Lemon

Rocket

Apple and Sage Jelly

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Grater and Frying Pan.

Ingredients

	2P	3P	4P
Rosemary**	¼ bunch	½ bunch	½ bunch
Potatoes**	450g	700g	900g
Apple**	½	½	1
Panko Breadcrumbs 13)	10g	15g	20g
Pork Mince**	240g	360g	480g
Cheddar Cheese** 7)	30g	45g	60g
Seeded Burger Bun 8) 11) 13)	2	3	4
Sugar*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Lemon**	½	¾	1
Rocket**	40g	60g	80g
Apple and Sage Jelly	25g	37g	50g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	492g	100g
Energy (kJ/kcal)	3128 /748	636 /152
Fat (g)	33	7
Sat. Fat (g)	11	2
Carbohydrate (g)	75	15
Sugars (g)	17	4
Protein (g)	33	7
Salt (g)	0.90	0.18

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1

Cook the Wedges

Preheat your oven to 200°C. Pick the **rosemary leaves** from their stalks and finely chop (discard the stalks). Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, sprinkle on the **rosemary** and season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. **TIP:** *Use two baking trays if necessary.* When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

2

Make the Burgers

Quarter, core and grate the **apple** (no need to peel). Put the **grated apple** and **breadcrumbs** into a bowl and mix together. Add the **pork mince**, season with **salt** and **pepper**, then mix well and form into **burgers** 2cm thick (one per person). **IMPORTANT:** *Wash your hands after handling raw mince.*

3

Fry the Burgers

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn every 3-4 mins and lower the heat if needed. **IMPORTANT:** *The burgers are cooked when no longer pink in the middle.* **TIP:** *The burgers will shrink a little during cooking.*

4

Melt the Cheese

Meanwhile, grate the **cheese**. Once the **burgers** are cooked, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**. Cover with a lid (or wrap loosely in foil) and set aside, off the heat, for 3-4 mins for the **cheese** to melt.

5

Dress the Salad

Meanwhile, slice each **bun** in half. Pop onto the middle shelf of your oven to warm for the last 2-3 mins of **potato** cooking time. Put the **sugar** and **olive oil** (see ingredients for both amounts) into another mixing bowl and add a squeeze of **lemon juice**. Season with **salt** and **pepper**. Just before serving, add the **rocket** and toss to coat.

6

Finish and Serve

Share the **apple and sage jelly** between the bases of the **buns**. Top with the **burgers**, close the lid, and serve with the **wedges** and **salad** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.