

Pork and Apple Burger with Rosemary Wedges and Rocket Salad

Classic 35-40 Minutes









Potatoes







Pork Mince



Panko Breadcrumbs

Mature Cheddar Cheese



Glazed Burger Bun



Lemon





Apple and Sage Jelly

Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, grater and bowl.

Ingredients

Ingredients	2P	3P	4P	
Rosemary**	1/4 bunch	½ bunch	½ bunch	
Potatoes	450g	700g	900g	
Apple**	1/2	1/2	1	
Panko Breadcrumbs 13)	10g	15g	20g	
Pork Mince**	240g	360g	480g	
Mature Cheddar Cheese** 7)	30g	45g	60g	
Glazed Burger Bun 13)	2	3	4	
Lemon**	1/2	3/4	1	
Rocket**	40g	60g	80g	
Apple and Sage Jelly	25g	37g	50g	
Pantry	2P	3P	4P	
Salt for the Breadcrumbs*	1/4 tsp	½ tsp	½ tsp	
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp	
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp	
*Not Included **Store in the Fridge				

Nutrition

	Per serving	Per 100g
for uncooked ingredient	515g	100g
Energy (kJ/kcal)	3278 / 784	637 / 152
Fat (g)	32.9	6.4
Sat. Fat (g)	10.9	2.1
Carbohydrate (g)	87.8	17.1
Sugars (g)	18.7	3.6
Protein (g)	37.0	7.2
Salt (g)	1.96	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

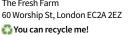
Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Make the Rosemary Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

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 over 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.



Shape the Burgers

Meanwhile, quarter, core and grate the apple (no need to peel).

In a large bowl, combine the apple, breadcrumbs and salt for the breadcrumbs (see ingredients for amount), then add the **pork mince**. Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick burgers, 1 per person. TIP: The burgers will shrink a little during cooking. **IMPORTANT**: Wash your hands and equipment after handling raw mince.



Get Baking

Pop the **burgers** onto a baking tray and bake on the middle shelf of your oven until cooked through, 12-15 mins. IMPORTANT: The burgers are cooked when no longer pink in the middle.



Say Cheese

Meanwhile, grate the cheese. Halve the burger buns.

Once cooked, carefully place the cheese on top of the **burgers** and pop back into the oven until the cheese has melted, 2-3 mins.

Pop the **burger buns** into your oven to warm through, 2-3 mins.



Dress the Salad

Meanwhile, mix the sugar and olive oil for the dressing (see ingredients for both amounts) into another bowl. Halve the **lemon**, then squeeze in some of the juice. Season with salt and pepper.

Just before serving, add the rocket to the dressing and toss to coat.



Stack and Serve

When everything is ready, spread the apple and sage jelly over the bun bases. Top with the cheesy burgers and bun lids.

Serve your **pork and apple burger** with the rosemary wedges and salad alongside.

Enjoy!