



Pork and Apple Burger

with Rosemary Wedges and Rocket Salad

Classic 35-40 Minutes

3



Rosemary



Potatoes



Apple



Panko Breadcrumbs



Pork Mince



Mature Cheddar Cheese



Glazed Burger Bun



Lemon



Rocket



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**	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
Mature Cheddar Cheese** 7)	30g	45g	60g
Glazed Burger Bun 13)	2	3	4
Lemon**	½	¾	1
Rocket**	40g	60g	80g
Apple and Sage Jelly	25g	37g	50g

Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ 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

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1 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.



4 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.



2 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.



5 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.



3 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.



6 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!