



# Pork & Apple Burger

with Rosemary Wedges and Rocket Salad

Classic 35 Minutes

3



Rosemary



Potato



Apple



Pork Mince



Panko Breadcrumbs



Cheddar Cheese



Burger Bun



Lemon



Rocket



Apple & Sage Jelly

## Before you start

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

## Cooking tools, you will need:

Two Baking Trays, Mixing Bowl, Frying Pan and Coarse Grater.

## Ingredients

	2P	3P	4P
Rosemary**	¼ bunch	½ bunch	½ bunch
Potato**	1 small pack	1 large pack	2 small packs
Apple**	1	1	2
Pork Mince**	240g	360g	480g
Panko Breadcrumbs <b>13</b>	10g	15g	20g
Cheddar Cheese <b>7)</b> **	30g	45g	60g
Burger Bun <b>8)</b> <b>11)</b> <b>13)</b>	2	3	4
Sugar*	1 tsp	1½ tsp	2 tsp
Lemon**	½	¾	1
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Rocket**	1 bag	1½ bags	2 bags
Apple & Sage Jelly	1 pot	2 pots	2 pots

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	560g	100g
Energy (kJ/kcal)	3600 /861	643 /154
Fat (g)	35	6
Sat. Fat (g)	12	2
Carbohydrate (g)	101	18
Sugars (g)	20	4
Protein (g)	40	7
Salt (g)	1.05	0.19

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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## 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!). Lay on a baking tray. Drizzle over a little **oil** and sprinkle on the **rosemary**. Season with **salt** and **pepper**, toss to coat, then spread out evenly and roast on the top shelf of your oven until crispy, 25-30 mins. Turn halfway through cooking.



## Make the Burgers

Coarsely grate the **apple** (discard the core), no need to peel. Place in a clean tea towel and squeeze out as much juice as you can (you don't want soggy burgers!). Put the **pork mince** in a mixing bowl and add the **grated apple** and the **panko breadcrumbs**. Season with **salt** and **pepper**, then mix well and form into **burgers** 2cm thick (one per person). **IMPORTANT:** Wash your hands after touching raw meat!



## Fry the Burgers

Heat a glug of **oil** in a frying pan on medium heat. Once hot, gently add the **burgers** and cook them for 5-6 mins on each side. **IMPORTANT:** The burgers are cooked when no longer pink in the middle. **TIP:** Don't turn each burger until it has formed a crust on the underside or it might stick to the pan!



## Melt the Cheese

Meanwhile, grate the **Cheddar cheese**. Once the **burgers** are cooked, take the pan off the heat. Divide the **cheese** between the tops of the **burgers**, then pop a lid on the pan and set aside for the **cheese** to melt, about 4 mins.



## Dress the Salad

While the burgers are cooking, slice each **bun** in half. Place on another baking tray and pop them on the middle shelf of your oven to warm through for the last 2-3 mins of **potato** cooking time. **TIP:** Watch your buns don't burn! Put the **sugar** (see ingredients for amount) into another mixing bowl and add a squeeze of **lemon juice** and **olive oil** (see ingredients for amount). Season with **salt** and **pepper**. Just before serving, add the **rocket** and toss well.



## Finish and Serve

Spread a little of the **apple and sage jelly** on the base of each **burger bun**. Serve your **burgers** in the **buns** with some **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.