






Cooking Made Easy

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## Pork and Apple Burger with Rosemary Chips

Nothing makes us happier than respinning a fast food favourite into an equally fast, but healthy dinner! This week we've turned our attention to the trusty hamburger. No crazy additives and preservatives. Instead we've got the best pork we can lay our hands on from our butcher Nick 'The Knife' and added some homemade chunky chips. If you happen to have a slice of cheese in the fridge we won't tell!



35 min



Rosemary



Potato



Apple



Pork Mince



Demi Brioche Bun



Steve's Leaves:  
Baby Watercress

## Ingredients

	2P	4P
Rosemary	2 sprigs	4 sprigs
Potato	2	4
Apple, grated	4 tbsp	8 tbsp
Pork Mince	250g	500g
Demi Brioche Bun <b>1, 2, 3, 4</b>	2	4
Steve's Leaves: Baby Watercress	1 bag	2 bags

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

1) Gluten | 2) Egg  
3) Milk | 4) Soy

**Nutrition per serving:** Calories: 775 kcal | Protein: 27 g | Carbs: 99 g | Fat: 28 g | Saturated Fat: 6 g



**1** Pre-heat the oven to 220 degrees. **Tip:** Take your pork out of the fridge around 45 mins prior to cooking if you can - bringing it up to room temperature will mean it cooks more evenly later. Strip the leaves from the rosemary and chop them finely.



**2** Scrub your potatoes under water. Chop the potatoes in half lengthways and then chop lengthways into chips. Toss in 1 tbsp of olive oil, a good pinch of salt and pepper and ¼ tbsp of rosemary. Cook on the top shelf of the oven for around 30 mins until crispy (turning once).



**3** Peel and then coarsely grate the apple, discard the core and squeeze out some of the juice (you don't want your burgers too wet!). In a bowl mix ¼ tbsp of rosemary, the pork and 4 tbsp of your grated apple. Mix in just under ¼ tsp of salt and a few good grinds of black pepper.



**4** Form the pork into two equally sized patties. **Tip:** Press the meat together only as hard as you need to for it to stick. The more loosely

packed the meat the better the burger!

**5** Heat 1 tbsp of olive oil on medium-high heat in a non-stick pan. Once hot gently add your burgers and cook for around 4-5 mins on each side. **Tip:** Don't even consider turning your burger until it has formed a nice crust on the underside or else it could stick to the pan and break up.

**6** While your burgers are cooking, split your demi brioche buns in half and pop them in the oven for a 2-3 mins on a different shelf to the chips. **Tip:** Watch your buns don't burn!

**7** Dress the salad leaves with a drizzle of olive oil and a pinch of salt and pepper. **Tip:** If you have any apple left, toss that into the salad as well to give it a fruity twist! Serve the burgers in the buns with your chips and some of the dressed salad leaves.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!