

MARLEY SPOON



Pork and Apple Burgers

with Melting Smoked Cheddar



20-30min



2 Portions

We all know that roast pork and apple sauce make a superb combination but when you mix some pork mince and grated apple in a burger patty and top it with some smoky cheddar, you'll be in heaven! Just in case you wanted a little more decadence, we've made a sage and walnut aioli to pop in the burger, too. You're welcome!

What we send

- mature cheddar cheese ⁷
- baby cos lettuce
- sage, shallot
- sourdough roll ¹
- walnuts ¹⁵
- Granny Smith apple
- aioli ^{3,7}
- free-range pork mince
- fennel seeds

What you'll require

- balsamic vinegar ¹⁷
- olive oil
- salt and pepper
- wholegrain mustard ¹⁷

Utensils

- oven tray
- small frypan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 815kcal, Fat 46.6g, Carbs 55.4g, Proteins 40.6g



1. Prepare ingredients

Finely chop the **shallot**. Finely shred half of the **sage** leaves. Coarsely grate half of the **unpeeled apple**. Coarsely grate half of the **cheddar cheese** (reserve other half for another use).



2. Cook shallot

Heat 1 tbs **oil** in a small frypan over medium heat. Cook the **shallot**, stirring occasionally, for 3-4 mins until softened. Add the **sage** and 1tsp **fennel seeds** and stir for a further 1-2 mins to release the flavours. Remove from the heat and cool slightly.



3. Shape patties

Place the **pork mince** in a bowl with the **grated apple** and a pinch of **salt and pepper**. Scrape the **softened shallot mixture** into the bowl and use your hands to combine. Shape into two 2cm-thick patties.



4. Chargrill patties

Preheat oven grill to high. Heat an oiled chargrill pan on medium. Chargrill the **patties** for 4-5 mins each side. Remove from heat, top with the **cheese** and cook under the oven grill for 4-5 mins until the burgers are cooked through and the cheese is melting.



5. Prepare ingredients

Cut and toast the **sourdough rolls** on an oven tray for 2 mins under the grill. Separate the **lettuce leaves**. Lightly crush the **walnuts**. Finely chop remaining **sage** leaves and combine with the **aioli**, **walnuts** and 2 tbs **wholegrain mustard** in a small bowl.



6. Get ready to serve

Spread the **mustard aioli** over the **toasted rolls**. Thinly slice the remaining half **apple**. Arrange half of the **lettuce** on the roll and top rolls with the **patties**. Serve the remaining lettuce with apple slices as a side salad dressed with 2 tsp **oil** and 1 tsp **balsamic vinegar**.