

DINNERLY



Philly-Style Pork Burgers with Cheesy Broccoli

 20-30min  4 Servings

DeNic's in Philly's Reading Terminal Market serves up a life-changing pork hoagie. So, here's a little Dinnerly Love inspired by the City of Brotherly Love—a recipe to satisfy that special DeNic's craving we get on the regular. Tender pork burgers are topped with crisp broccoli and a layer of melted fontina and sandwiched between a charred, but still soft, potato bun. We've got you covered! ...

WHAT WE SEND

- garlic
- broccoli crowns
- sambal paste ¹⁷
- ground pork

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- box grater

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 779kcal, Fat 55g, Carbs 32g, Proteins 42g



1. Prep broccoli & cheese

Trim ends from **broccoli** and cut into 1-inch spears. Halve each piece of **cheese** horizontally. Peel and finely chop **4 large garlic cloves**.



2. Form burgers

Combine **pork**, $\frac{1}{2}$ of the **garlic**, **1 teaspoon salt**, and $\frac{1}{2}$ **teaspoon pepper**. Form pork mixture into 4 thin patties, each about 5-inches wide. Season lightly with **salt** and **pepper**.



3. Cook broccoli

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli** and a **pinch of salt** and toss to coat. Add $\frac{1}{3}$ **cup water**, cover, and cook over medium-high heat until crisp-tender, 3–4 minutes. Add **remaining garlic** and cook, uncovered, until lightly browned in spots and water is evaporated, about 3 minutes. Remove skillet from heat.



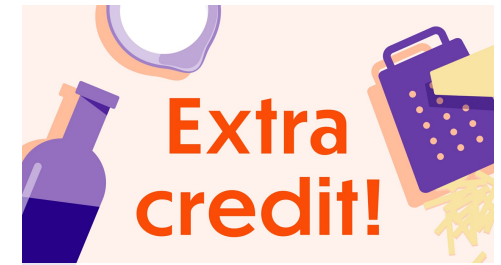
4. Add cheese & toast buns

Press **broccoli** together in an even layer and top with **cheese**. Cover to keep warm off the heat. Place a 2nd large skillet over medium-high heat. Add **buns** and toast, cut sides-down until golden, about 1 minute. Close buns, and toast bottom sides for about 1 minute. Set aside.



5. Cook burgers

Add **1 tablespoon oil** to the skillet and add **burgers** (it's ok if they touch slightly). Cover and cook, turning once, until browned and cooked through, about 4 minutes per side. Place **burgers** on **buns** and top with some of the **cheesy broccoli**. Drizzle with **sambal** and serve **remaining broccoli** alongside.



6. Take it to the next level

This hearty sandwich eats like a handheld meal—combining meat, veggies, and cheese all in one perfect package! But, if you want, you could cook up a batch of oven fries with russet or sweet potato wedges to serve on the side.