

Spiced Pork Burgers

with Goat Cheese & Cucumber-Corn Salad

For these unique burgers, we're calling on a delicious and celebrated flavor pairing: hearty pork and rich, tangy goat cheese. The tart cheese tops our patties with a refreshing layer of crumbly, creamy texture, perfectly complementing the juicy pork. And rather than serve our dressed arugula on the side, we're adding it to the burgers too, for pleasantly peppery notes. Tossed with marinated shallot, sautéed corn and crunchy cucumbers make for a refreshing accompaniment.

Blue Apron Wine Pairings

Château Champ d'Eymet Bordeaux Red, 2015
Morgantini Vineyard Pinor Noir, 2014



Ingredients

1½ Pounds Ground Pork
4 Sesame Seed Buns
2 Ears of Corn
2 Ounces Arugula
2 Kirby Cucumbers

Knick Knacks

2 Tablespoons Red Wine Vinegar
1 Shallot
½ Cup Crumbled Goat Cheese
¼ Cup Mayonnaise
2 Teaspoons Pork Burger Spice Blend
(Ground Fennel Seeds, Garlic Powder, Smoked Paprika & Ground Coriander)

Makes: 4 servings | **Calories:** about 710 per serving
Prep Time: 10 minutes | **Cook Time:** 25–35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and mince the shallot to get 2 tablespoons (you may have extra); place in a small bowl with the **vinegar**. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cobs; discard the cobs. Quarter the cucumbers lengthwise; cut crosswise into 1/4-inch-thick pieces. Halve the buns.

2



Cook the corn:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **corn** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened. Transfer to a large bowl and set aside to cool slightly. Wipe out the pan.

3



Form & cook the patties:

In a medium bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom) and **spice blend**; season with salt and pepper. Gently mix until just combined; using your hands, form into four 1/2-inch-thick patties. Transfer to a plate. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the patties. Cook, loosely covering the pan with foil, 3 to 5 minutes per side, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked patties with foil; set aside in a warm place.

4



Make the salad:

While the patties cook, add the **cucumbers** and 3/4 of the **shallot-vinegar mixture** to the bowl of **cooked corn**; season with salt and pepper. Drizzle with olive oil and stir to combine; season with salt and pepper to taste. Transfer to a serving dish.

5



Toast the buns:

Heat the pan of reserved fond on medium-low until hot. (If the pan seems dry, add 2 teaspoons of olive oil.) Working in batches, add the **buns**, cut sides down. Toast 30 seconds to 1 minute, or until golden brown and warmed through. Transfer to a clean, dry work surface.

6



Finish & serve your dish:

Just before serving, place the **arugula** in a large bowl; season with salt and pepper. Add the **remaining shallot-vinegar mixture** and a drizzle of olive oil; toss to mix and season with salt and pepper to taste. Spread a layer of the **mayonnaise** onto the **toasted bun** bottoms. Top with the **cooked patties**, **cheese**, some of the dressed arugula (you will have extra) and bun tops. Transfer to a serving dish. Serve with the **salad** and any remaining dressed arugula on the side. Enjoy!