

Smoky Pork Burgers

with Cauliflower, Pepper & Potato Salad

Tonight's burgers are inspired by the smoky, zesty flavors of Spanish cuisine. Mild ground pork pairs perfectly with our vibrant spice blend—including two kinds of paprika, a Spanish favorite—while a creamy, garlicky aioli balances the warm seasonings. For a robust, seasonal side, we're livening up hearty roasted cauliflower and potatoes with our take on romesco, a pepper-and nut-based sauce popular in Northern Spain. Ours features smoky piquillo peppers (a regional favorite) and crunchy almonds, brightened with a splash of sherry vinegar.

Blue Apron Wine Pairings

Backroads Cabernet Sauvignon, 2015
Capp Heritage Vineyards Merlot, 2014



Ingredients

1½ Pounds Ground Pork
4 Sesame Seed Buns
2 Cloves Garlic
2 Ounces Arugula
1 Head Cauliflower
1 Pound Russet Potatoes
1 Large Bunch Parsley

Knick Knacks

3 Tablespoons Almonds
2 Roasted Piquillo Peppers
1 Tablespoon Sherry Vinegar
¼ Cup Mayonnaise
1½ Tablespoons Smoky Spice Blend
(Smoked Paprika, Sweet Paprika, Mustard Powder, Garlic Powder & Onion Powder)

Makes: 4 servings | **Calories:** about 795 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp354

1



Prepare the ingredients & make the aioli:

Preheat the oven to 475°F. Wash and dry the fresh produce. Core the cauliflower; cut into bite-sized florets. Large dice the potatoes. Finely chop the peppers. Roughly chop the almonds. Roughly chop the parsley leaves and stems. Halve the buns. Peel and finely chop the garlic; smash with the flat side of your knife until it resembles a paste (or use a zester). In a bowl, combine the **mayonnaise** and **up to half the garlic paste**; season with salt and pepper to taste.

2



Roast the vegetables:

Place the **cauliflower** and **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 33 to 35 minutes, or until golden brown and the potatoes are tender when pierced with a fork. Remove from the oven and transfer to a large bowl.

3



Make the piquillo sauce:

Once the vegetables have roasted for 10 minutes, in a small bowl, combine the **peppers**, **almonds**, **half the vinegar**, **half the parsley** and as much of the **remaining garlic paste** as you'd like. Slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.

4



Form & cook the patties:

While the vegetables continue to roast, in a large bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom), **spice blend** and **remaining parsley**; season with salt and pepper. Gently mix to combine; using your hands, form into four ½-inch-thick patties. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the patties; cook, loosely covering the pan with foil, 3 to 4 minutes per side, or until browned and cooked through. Transfer to a plate and set aside in a warm place, leaving any browned bits (or fond) in the pan.

5



Toast the buns:

While the vegetables continue to roast, working in batches, add the **buns**, cut sides down, to the pan. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium 1 to 2 minutes, or until golden brown. Transfer to a plate.

6



Make the salad & serve your dish:

Add the **piquillo sauce** to the bowl of **roasted vegetables**. Toss to mix and season with salt and pepper to taste. In a medium bowl, combine the **arugula** and **remaining vinegar**. Drizzle with olive oil; season with salt and pepper. Toss to mix and season with salt and pepper to taste. Spread a layer of the **aioli** onto the bottoms of the **toasted buns**. Top with the **cooked patties**, dressed arugula and bun tops. Transfer the burgers and salad to serving dishes. Enjoy!