

Spiced Pork Burgers

with Pickled Beets & Cone Cabbage Slaw

Beets and goat cheese, a classic cool-weather pairing, offer a perfect harmony of sweet, earthy and tangy flavors. As a vibrant topping for our pork burgers, we're sending pickled beet, packing even more tang into every bite. Here, goat cheese combines beautifully with Dijon mustard and mayo into a flavorful spread—accented by the creaminess of our crisp cone cabbage slaw. (Like all pickled vegetables, your beet slices will arrive in a brine, so be sure to drain off the liquid after carefully opening the package!)



Blue Apron Wine Pairings

Vandenberg Shiraz, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

10 Ounces Ground Pork
2 Challah Buns
2½ Ounces Sliced Pickled Beets
1 Carrot
1 Head Cone Cabbage
1 Bunch Parsley

Knick Knacks

2 Tablespoons Apple Cider Vinegar
1 Shallot
1 Tablespoon Mayonnaise
1 Tablespoon Whole Grain Dijon Mustard
¼ Cup Crumbled Goat Cheese
2 Teaspoons Pork Burger Spice Blend

(Sweet Paprika, Ground Coriander, Ground Fennel Seeds & Garlic Powder)

Makes: 2 servings | **Calories:** about 780 per serving

Prep Time: 10 minutes | **Cook Time:** 15–25 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/998

Recipe #998

Instructions

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1



Prepare the ingredients & make the cheese sauce:

Wash and dry the fresh produce. Peel the shallot and mince to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**. Peel the carrot and grate on the large side of a box grater. Cut out and discard the cabbage core; thinly slice the leaves and place in a large bowl. Finely chop the parsley leaves and stems. Halve the buns. In a bowl, combine the **mustard**, **cheese** and **half the mayonnaise**; season with salt and pepper to taste.

2



Make the slaw:

Add the **carrot**, **shallot-vinegar mixture**, **remaining mayonnaise** and **half the parsley** to the bowl of **cabbage**; season with salt and pepper. Toss to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



Form the patties:

While the slaw marinates, in a medium 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 the mixture into two ½-inch-thick patties. Transfer to a plate.

4



Cook the patties:

While the slaw continues to marinate, in a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **patties** and cook 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.

5



Toast the buns:

Add 1 teaspoon of olive oil to the pan of reserved fond and heat on medium-high until hot. Add the **buns**, cut sides down, and toast 1 to 2 minutes, or until lightly browned. Transfer to a work surface.

6



Assemble the burgers & plate your dish:

Top the bottoms of the **toasted buns** with the **cooked patties**, **pickled beet** (draining before adding) and **cheese sauce**. Complete the burgers with the bun tops. Divide between 2 dishes. Divide the **slaw** between 2 separate dishes and serve on the side. Enjoy!