Sweet & Smoky Pork Burgers

with Roasted Carrots

(1) 20-30 MINS

2 SERVINGS

We're using ground pork to create these irresistibly juicy burger patties—layered with tender rounds of sweet red onion, tangy pickles, and an irresistible honey mustard sauce.





MATCH YOUR BLUE APRON WINE



Serve a bottle with this symbol for a great pairing.

Ingredients



10 oz GROUND PORK



1 RED ONION



 $\begin{array}{c} 2 \text{ oz} \\ \text{PICKLE CHIPS} \end{array}$



2 Tbsps VEGETARIAN WORCESTERSHIRE SAUCE



1 Tbsp CREAMY MUSTARD SAUCE



SLICED ROASTED
ALMONDS



 $\begin{array}{c} 2 \\ {\tt POTATO~BUNS} \end{array}$



3/4 lb CARROTS



2 tsps HONEY



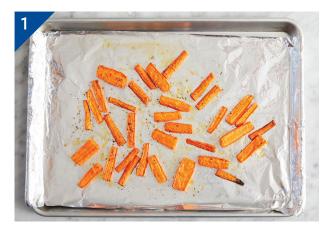
1 Tbsp APPLE CIDER VINEGAR



1 Tbsp BARBECUE SPICE BLEND*

^{*} Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar















^{**}An instant-read thermometer should register 160°F.

Prepare & roast the carrots:

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with foil.
- Wash, dry, and peel the **carrots**; halve lengthwise, then cut into 2-inch pieces.
- Transfer to the sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

Prepare the remaining ingredients:

- Meanwhile, peel the **onion**; slice crosswise into ½-inch rounds, keeping the layers intact.
- Halve the **buns**.
- To make the glaze, in a medium bowl, whisk together the vinegar, half the honey (kneading the packet before opening), and 1 teaspoon of olive oil. Season with salt
- ☐ To make the sauce, in a separate bowl, combine the **creamy mustard sauce**, remaining honey, and half the worcestershire sauce.

3 Form the patties:

- Place the pork, spice blend, and remaining worcestershire sauce in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two ½-inch-thick patties. Transfer to a plate.

Cook the patties & onion:

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the patties and 4 onion rounds (you may have extra onion) in an even layer. Season the onion with salt and pepper.
- Loosely cover the pan with foil and cook 5 to 6 minutes on the first side, or until lightly charred.
- rounds are softened and the patties are cooked through.**
- Transfer to a work surface. Wipe out the pan.

Toast the buns:

- Add a drizzle of **olive oil** to the same pan and heat on medium-high until hot.
- Add the halved buns, cut side down, and toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.

Glaze the carrots & serve your dish:

- Add the **roasted carrots** to the bowl of **glaze**; toss to coat.
- Assemble the burgers using the toasted buns, sauce, pickles, cooked patties, and as much of the cooked onion as you'd like.
- Serve the **burgers** with the **glazed carrots** (discarding any remaining glaze). Garnish the carrots with the almonds. Enjoy!