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, pickles, and an irresistible honey mustard sauce. They're perfectly paired with a side of roasted carrots tossed with a tangy-sweet glaze of honey and apple cider vinegar then garnished with crunchy almonds.



MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



 $10~\rm oz$ 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



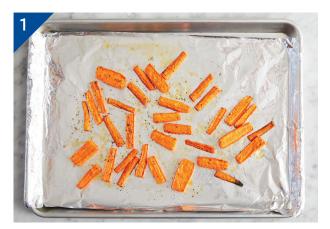
1 Tbsp APPLE CIDER VINEGAR



1 Tbsp BARBECUE SPICE BLEND*

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















NUTRITION PER SERVING (AS PREPARED)* Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber:

XXg, Added Sugar: Xg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

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.

5 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!

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