

Sweet & Smoky Pork Burgers

with Roasted Carrots

🕒 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 oz
GROUND PORK



1
RED ONION



2 oz
PICKLE CHIPS



2 Tbsps
VEGETARIAN
WORCESTERSHIRE
SAUCE



1 Tbsp
CREAMY
MUSTARD SAUCE



2 Tbsps
SLICED ROASTED
ALMONDS



2
POTATO BUNS



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



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 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.



2 Prepare the remaining ingredients:

- ☐ Meanwhile, peel the **onion**; slice crosswise into 1/2-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 and pepper.
- ☐ 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 1/2-inch-thick patties. Transfer to a plate.



4 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.
- ☐ Flip (carefully, as the oil may splatter) and cook 5 to 6 minutes, or until the onion 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.



6 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.

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.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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