

Smoky Pork Burgers

with Roasted Cauliflower & Potato Salad

TIME: 40-50 minutes

SERVINGS: 4

Made from dried, ground peppers, smoky paprika is a favorite spice of Spanish cuisine that we're using (along with a few others) to season tonight's pork burgers. Tucked inside soft sesame seed buns with peppery arugula and a creamy garlic aioli, it all makes for a sophisticated take on a classic. On the side, roasted potatoes and cauliflower get a tangy lift from a Spanish-inspired sauce made from chopped piquillo peppers, almonds, and parsley.



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Fruity & Savory

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Ingredients



1 1/2 lbs
GROUND PORK



4
SESAME SEED
BUNS



2 cloves
GARLIC



2 oz
ARUGULA



1 oz
ROASTED
PIQUILLO
PEPPERS



1/4 cup
MAYONNAISE



1 Tbsp
SMOKY SPICE
BLEND*



1 head
CAULIFLOWER



1 lb
RUSSET POTATOES



1 large bunch
PARSLEY



1 Tbsp
RED WINE
VINEGAR



1/4 cup
SLICED ROASTED
ALMONDS

* Smoked Paprika, Sweet Paprika, Mustard Powder, Garlic Powder, & Onion Powder



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1 Prepare & roast the vegetables:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the **cauliflower** and **potatoes**.
- ☐ Cut out and discard the cauliflower core; cut the head into small pieces.
- ☐ Large dice the potatoes.
- ☐ Place the vegetables on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer. Roast 33 to 35 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

2 Prepare the remaining ingredients & make the aioli:

- ☐ While the vegetables roast, wash and dry the parsley; roughly chop the leaves and stems.
- ☐ Finely chop the peppers.
- ☐ 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.

3 Make the piquillo sauce:

- ☐ While the vegetables continue to roast, in a large bowl, combine the **parsley, peppers, half the vinegar**, 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) and **spice blend**; season with salt and pepper. Gently mix to combine; using your hands, form into four 1/2-inch-thick patties. In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the patties. Cook, loosely covering the pan with aluminum foil, 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

5 Toast the buns:

- ☐ Working in batches if necessary, add the **buns**, cut side down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 30 seconds to 1 minute, or until browned. Transfer to a work surface.

6 Make the salad & serve your dish:

- ☐ Add the **roasted vegetables** to the bowl of **piquillo sauce**. Drizzle with olive oil. Stir to thoroughly coat; season with salt and pepper to taste.
- ☐ In a medium bowl, combine the **arugula** and **remaining vinegar**. Drizzle with olive oil. Toss to coat; season with salt and pepper to taste.
- ☐ Divide the **aioli** among the **toasted bun** bottoms. Top with the **cooked patties** and dressed arugula. Complete the burgers with the bun tops.
- ☐ Divide the finished burgers and salad among 4 dishes. Garnish the salad with the **almonds**. Enjoy!

