

# Italian-Style Pork Burgers

with Green Bean, Corn & Tomato Salad

4 SERVINGS

⌚ 35-45 MINS

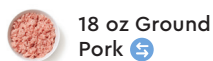
 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an  icon) and instructions tailored to you.\*

## Ingredients


Customized ingredients



18 oz Ground Pork 

SWAPPED FOR:



16 oz Plant-Based Ground Beyond Beef™ 



1 ½ tps Calabrian Chile Paste



¼ cup Grated Parmesan Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



4 Potato Buns



6 oz Green Beans



½ lb Grape Tomatoes



¼ cup Mayonnaise



2 ears of Corn



2 cloves Garlic



⅓ cup Salsa Verde



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**; cut into 2-inch pieces.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Halve the **tomatoes**. Place in a large bowl; season with salt and pepper.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **buns**.



## 2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **green bean pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- Add the **corn kernels** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened (be careful, as the corn may pop as it cooks).
- Add **¾ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the water has cooked off. Turn off the heat.



## 3 Make the salad

- To the bowl of **seasoned tomatoes**, add the **cooked vegetables** and **salsa verde**; season with salt and pepper. Stir to combine.
- Wipe out the pan used to cook the vegetables.



## 4 Form & cook the patties

- In a large bowl, combine the **pork, garlic paste, Italian seasoning**, and **cheese**; season with salt and pepper. Gently mix to combine.
- Form the mixture into four ½-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.



### Step 4 continued:

- Add the **patties**. Loosely cover the pan with foil and cook 5 to 6 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*
- Transfer to a plate.
- Wipe out the pan.

### ↩ CUSTOMIZED STEP 4 If you chose Beyond Beef™

- Follow the directions in Step 4, but use the **Beyond Beef™** (instead of pork) and cook the **patties** 3 to 5 minutes per side, or until browned and cooked through\*\* (the center will still be red or pink).

## 5 Make the spicy mayo

- Meanwhile, in a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Season with salt and pepper.



## 6 Toast the buns & serve your dish

- Working in batches if necessary, add the **halved buns**, cut side down, to the same pan (if the pan seems dry, add a drizzle of olive oil). Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns, spicy mayo**, and **cooked patties**.
- Serve the **burgers** with the **salad** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for pork.

\*\*An instant-read thermometer should register 165°F for Beyond Burger™.