

Italian-Style Pork Burgers

with Green Bean, Corn & Tomato Salad

4 SERVINGS

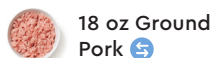
⌚ 35-45 MINS


 **Blue Apron**
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Ingredients*


Customized ingredients



18 oz Ground Pork 

SWAPPED FOR:



4 Black Bean & Red Pepper Patties 



1 1/2 tps Calabrian Chile Paste



1/4 cup Grated Parmesan Cheese



1 Tbsp Italian Seasoning¹



4 Potato Buns



3/4 lb Green Beans



1/2 lb Grape Tomatoes



1/4 cup Mayonnaise



2 ears of Corn



2 cloves Garlic



1/3 cup Salsa Verde



1/4 tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 a drizzle 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.
- Add **¼ 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 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.
- 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 Black Bean Patties

- Evenly sprinkle the **patties** on both sides with the **Italian seasoning**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 6 minutes per side (flipping carefully, as the oil may splatter), or until the patties are heated through.
- Transfer to a plate and immediately sprinkle with the **cheese**.
- Rinse and wipe out the pan.

5 Make the spicy mayo

- 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.



CUSTOMIZED STEP 5 If you chose Black Bean Patties

- Make the spicy mayo as directed, adding as **much of the garlic paste as you'd like**.

6 Toast the buns & serve your dish

- Working in batches if necessary, add the **halved buns**, cut side down, to the same pan. 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.



Try it on
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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