



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Brie Cheese


The white rind on brie cheese is edible. It gives the cheese an added texture and flavour.



3 Open Pork & Brie Burgers with Wedges

Pork mince burgers with melted brie cheese and crispy apple on a bed of rocket, served with a side of golden wedges.

 25 minutes

 2 servings




 Pork

17 December 2021

Cater for the kids!

For a more traditional burger, serve the patty and fillings in a burger bun or make smaller patties to fill slider buns! Use cheddar cheese for the less adventurous and save the brie for a cheese platter!

FROM YOUR BOX

POTATOES	2
RED CAPSICUM	1
PORK MINCE 	300g
SALSA	1 jar
ROCKET LEAVES	1 bag (60g)
GREEN APPLE	1
BRIE CHEESE	1 packet
 FIELD MUSHROOMS	300g
 WALNUTS	1 packet (50g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar

KEY UTENSILS


oven tray, frypan

NOTES

For extra crispy wedges, set the oven to 250°C. The smaller you cut the potatoes the quicker they will cook.

Enjoy any remaining cheese in a toastie or on a cheese platter!

No pork option – pork mince is replaced with **chicken mince**. Combine with salsa as per step 2. Spoon 1/2 cup fulls into frypan with oil instead of shaping with hands as the mixture can be quite loose.

 **VEG OPTION** – Ingredients are replaced with **vegetarian alternatives** – follow the **cooking instructions as directed**.



1. ROAST THE VEGGIES


Set oven to 220°C (see notes).

Cut potatoes into wedges. Slice capsicum. Toss with **oil, salt and pepper** on a lined oven tray and roast for 20 minutes until cooked through.



4. MELT THE CHEESE


Turn pork patties over. Slice cheese (to taste) and place even amounts on top. Cook for a further 5 minutes until patties are cooked through and cheese has melted.

 **VEG OPTION** – Turn mushrooms over, fill caps with cheese and walnuts. Cook until cheese has melted.



2. COOK THE BURGERS


Combine pork mince with 1 tbsp salsa, **salt and pepper**. Shape into 2 even size patties (roughly 1/2 cup size) and cook in frypan over medium-high heat with **oil** for 5 minutes on one side (see step 4).

 **VEG OPTION** – Coat mushrooms with **oil, salt and pepper**. Cook in frypan, cap side down, for 5 minutes (see step 4).



5. FINISH AND SERVE


Assemble open burgers with rocket, topped with pork patty, apple and roast capsicum. Serve with salsa and wedges.

 **VEG OPTION** – Assemble open burgers as above with filled mushrooms.



3. PREPARE THE TOPPINGS

Meanwhile, toss rocket leaves with **1 tsp vinegar** and **1 tsp olive oil**. Slice apple and set aside.

 **VEG OPTION** – Prepare toppings as above. Slice brie cheese (to taste) and chop walnuts.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

