

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.





2 servings



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

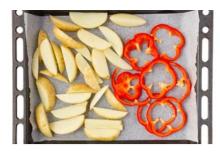
NOTES

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.

WEG 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.



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).

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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.



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.



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.





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