

# Sweet & Smoky Pork Burgers

with Roasted Carrots

🕒 20-30 MINS | 2 SERVINGS

We're using ground pork to create these irresistibly juicy burger patties—layered with tender rounds of sweet red onion, pickles, and an irresistible honey mustard sauce. Simply roasted carrots, garnished with crunchy roasted almonds, lend balance to the burger's vibrant flavors.



## MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
GROUND PORK



1  
RED ONION



2 oz  
PICKLE CHIPS



2 Tbsps  
VEGETARIAN  
WORCESTERSHIRE  
SAUCE



1 Tbsp  
CREAMY  
MUSTARD SAUCE



2 Tbsps  
SLICED ROASTED  
ALMONDS



2  
POTATO BUNS



3/4 lb  
CARROTS



2 tsps  
HONEY



1 Tbsp  
WHITE WINE  
VINEGAR



1 Tbsp  
BARBECUE SPICE  
BLEND\*

\*Smoked Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar



To find out more about Wellness at Blue Apron visit us at [www.blueapron.com/pages/wellness](http://www.blueapron.com/pages/wellness), or for further nutrition information see the Nutrition Facts card.



### 1 Prepare & roast the carrots:

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with foil.
- Wash, dry, and peel the **carrots**; halve lengthwise, then cut into 2-inch pieces.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



### 2 Prepare the remaining ingredients:

- Meanwhile, peel the **onion**; slice crosswise into 1/2-inch-thick rounds, keeping the layers intact.
- Halve the **buns**.
- To make the glaze, in a medium bowl, whisk together the **vinegar**, **half the honey** (kneading the packet before opening), and **1 teaspoon of olive oil**. Season with salt and pepper.
- To make the sauce, in a separate bowl, whisk together the **creamy mustard sauce**, **remaining honey**, and **half the worcestershire sauce**. Taste, then season with salt and pepper if desired.

### 3 Form the patties:

- Place the **pork, spice blend**, and **remaining worcestershire sauce** in a bowl. Season with salt and pepper. Gently mix to combine.
- Form the mixture into two 1/2-inch-thick patties. Transfer to a plate.



### 4 Cook the patties & onion:

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and **onion rounds** in an even layer. Season the onion with salt and pepper. Loosely cover the pan with foil and cook 5 to 6 minutes per side (flipping carefully, as the oil may splatter), or until the onion rounds are lightly charred and the patties are browned and cooked through.\*\*
- Transfer to a work surface.
- Wipe out the pan.

### 5 Toast the buns:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down, and toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.



### 6 Glaze the carrots & serve your dish:

- Add the **roasted carrots** to the bowl of **glaze**; toss to coat. Taste, then season with salt and pepper if desired.
- Assemble the burgers using the **toasted buns**, **sauce**, **pickles**, **cooked patties**, and **as much of the cooked onion as you'd like**.
- Serve the **burgers** with the **glazed carrots** (discarding any remaining glaze). Garnish the carrots with the **almonds**. Enjoy!

\*\*An instant-read thermometer should register 160°F.



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 740, Total Carbohydrates: 59g, Dietary Fiber: 9g, Added Sugar: 13g, Total Fat: 41g, Saturated Fat: 9g, Protein: 36g, Sodium: 1370mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

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

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