

Pork Pub Burger with Arugula-Apple Slaw

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Peach Creek Farm Ground Pork, thawed
Farmhouse Kitchen Slaw Dressing, stirred well before use
Crawford Orchards Gala Apples, washed and cored, peeled (optional)
Farmhouse Kitchen Pickled Tomato Ketchup
Bouldin Food Forest Arugula, washed and dried well before use
Kindle Farms Sweet Potatoes, washed, scrubbed and peeled (optional)
Slow Dough Bread Co. Pretzel or Challah Buns, thawed
Olive oil, vegetable oil, or butter
Salt and Pepper

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

STEP 1 As the oven is preheating, prepare the vegetables. Tear washed arugula into bite sized pieces and add to mixing bowl. Set aside in refrigerator. Chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 1 tbsp. oil and season with 1/2 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast in preheated oven for 10 minutes, flip and cook an additional 10 minutes until potatoes are browned on the outside, and tender on the inside.

STEP 2 Meanwhile, heat a large cast iron skillet or oven-safe saute pan over medium-high heat. As the skillet is heating, combine ground pork with 3/4 tsp. salt and pepper with your hands to evenly distribute. Form two burger patties a little wider than the size of the buns (approximately 5"). When the skillet is hot, add 1 tbsp. oil and burger patties. Sear patties for 3-4 minutes on the first side or until golden brown. Flip the patties over and cook for 1 minute. Transfer skillet with burger patties to oven. Cook burger patties in the oven for 5-7 minutes, or until the internal temperature reaches 160°F. Remove from oven and set aside to rest until ready to serve.

STEP 3 Slice pretzel buns and toast in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

STEP 4 Chop apples into approximately 1" long and 1/4" wide batons. Add to mixing bowl with arugula. Toss with half of the dressing. Season with salt, pepper, and additional dressing to taste.

STEP 5 To serve, add a burger patty to the bottom pretzel bun, top with arugula-apple slaw. Serve with a side of sweet potato fries and pickled tomato ketchup.

Enjoy!

Pork Pub Burger with Arugula-Apple Slaw

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 30

Peach Creek Farm Ground Pork, thawed
Farmhouse Kitchen Slaw Dressing, stirred well before use
Crawford Orchards Gala Apples, washed and cored, peeled (optional)
Farmhouse Kitchen Pickled Tomato Ketchup
Bouldin Food Forest Arugula, washed and dried well before use
Kindle Farms Sweet Potatoes, washed, scrubbed and peeled (optional)
Slow Dough Bread Co. Pretzel or Challah Buns, thawed
Olive oil, vegetable oil, or butter
Salt and Pepper

Preheat oven to 400°F degrees. Arrange the oven rack to the middle position.

STEP 1 As the oven is preheating, prepare the vegetables. Tear washed arugula into bite sized pieces and add to mixing bowl. Set aside in refrigerator. Chop sweet potatoes lengthwise into 1/2" thick wedges. Add to a large baking sheet and drizzle with 2 tbsp. oil and season with 1 tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast in preheated oven for 10 minutes, flip and cook an additional 10 minutes until potatoes are browned on the outside, and tender on the inside. (Note: You may need to cook sweet potatoes in multiple batches)

STEP 2 Meanwhile, heat a large cast iron skillet or oven-safe saute pan over medium-high heat. As the skillet is heating, combine ground pork with 1.5 tsp. salt and pepper with your hands to evenly distribute. Form two burger patties a little wider than the size of the buns (approximately 5"). When the skillet is hot, add 2 tbsp. oil and burger patties. Sear patties for 3-4 minutes on the first side or until golden brown. Flip the patties over and cook for 1 minute. Transfer skillet with burger patties to oven. Cook burger patties in the oven for 5-7 minutes, or until the internal temperature reaches 160°F. Remove from oven and set aside to rest until ready to serve. (Note: You may need to cook burgers in multiple batches)

STEP 3 Slice pretzel buns and toast in the oven for 3-4 minutes until lightly crisp on the outside and warm on the inside. You can alternatively brush the cut-sides of the buns with oil or butter and toast in a skillet over medium heat, about 2-3 minutes.

STEP 4 Chop apples into approximately 1" long and 1/4" wide batons. Add to mixing bowl with arugula. Toss with half of the dressing. Season with salt, pepper, and additional dressing to taste.

STEP 5 To serve, add a burger patty to the bottom pretzel bun, top with arugula-apple slaw. Serve with a side of sweet potato fries and pickled tomato ketchup.
Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Ground Pork - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Slaw Dressing - Store in the refrigerator. Use within 5 days. (Ingredients: Crawford Orchards apple puree, white balsamic vinegar, whole grain mustard, salt, sugar, canola-extra virgin olive oil)

Pickled Tomato Ketchup - Store in the refrigerator. Use within 5 days. (Ingredients: Village Farms tomato, onion, Fruitful Hill Farms rose garlic, apple cider vinegar, dijon mustard, allspice, coriander seed, clove, salt, brown sugar)

Gala Apples - Store in refrigerator crisper drawer. Use within 2 weeks.

Arugula - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Sweet Potatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

Pretzel or Challah Buns - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

***Contains gluten and egg containing ingredients.**

****Not made with dairy, nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**