

DINNERLY



Philly-Style Pork Burgers with Cheesy Broccoli



20-30min



2 Servings

DeNic's in Philly's Reading Terminal Market serves up a life-changing pork hoagie. So here's a little Dinnerly Love inspired by the City of Brotherly Love—a recipe to satisfy that special DeNic's craving we get on the regular. Tender pork burgers are topped with crisp broccoli and a layer of melted fontina, then sandwiched between a charred, but still soft, potato bun. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 10 oz pkg ground chicken
- ¼ oz fennel seeds
- 2 oz shredded fontina ²
- 2 potato buns ^{1,2,3}
- 2 oz roasted red peppers

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- 2 medium skillets

ALLERGENS

Wheat (1), Milk (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590kcal, Fat 31g, Carbs 35g, Protein 45g



1. Prep ingredients

Cut **broccoli** into 1-inch florets, if necessary.

Finely chop 2 large **garlic** cloves.

In a large bowl, combine **chicken**, half of the **chopped garlic**, and ½ **teaspoon fennel seeds**. Season with **salt** and **pepper**. Form into 2 thin patties, about 5 inches wide. Lightly season with **salt** and **pepper**.



4. Cook burgers & serve

Add 1 **tablespoon oil** to same skillet; add **burgers** (it's ok if they touch). Cover and cook until browned and cooked through, about 4 minutes per side.

Place **burgers** on **buns** and top with **roasted red peppers** and some of the **cheesy broccoli**. Serve **remaining broccoli** alongside. Enjoy!



2. Cook broccoli

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch of salt**; toss to coat. Add 3 **tablespoons water**, cover, and cook over medium-high heat until crisp-tender, 3–4 minutes. Add **remaining chopped garlic** and cook, uncovered, until lightly browned in spots and water is evaporated, about 3 minutes.



5. ...

What were you expecting, more steps?



3. Add cheese & toast buns

Off heat, press **broccoli** together in an even layer and top with **cheese**. Cover to keep warm.

Heat a second medium skillet over medium-high. Add **buns**, cut side-down, and toast until golden, about 1 minute. Close buns and toast bottom side, about 1 minute. Set aside.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!