



# PORK BURGERS WITH CRUNCHY APPLE & CELERY SLAW

## INGREDIENTS

- 1 crisp red apple
- 1 tbsp. fresh thyme leaves
- 2 tsp. grated lemon zest
- 1 tbsp. lemon juice
- salt and pepper
- 1 1/2 tbsp. olive oil
- 1 1/2 lb. lean ground pork
- 1 tbsp. whole-grain mustard
- 2 stalk celery
- 1 scallion
- 1/4 c. roughly chopped fresh flat-leaf parsley
- 1 oz. blue cheese
- 4 brioche buns

## PROCEDURE

Place the pork in a large bowl. Coarsely grate half the apple and add to the bowl along with the thyme, lemon zest, 1/2 teaspoon salt and pepper; mix to combine. Form the mixture into 4 patties.

Heat 1 tablespoon oil in a large skillet over medium heat.

Cook the burgers, covered, until just cooked through, 5 to 7 min per side. Transfer to a plate and cover with foil to keep warm.

Meanwhile, in a medium bowl, whisk together the lemon juice, mustard, and remaining 1/2 tablespoon oil. Cut the remaining apple into 1/2-inch pieces. Add them to the lemon mixture along with the celery, scallion, and parsley and toss to combine. Fold in the blue cheese (if using). Place the burgers on buns, top with the apple slaw, and serve with a salad, if desired.

