

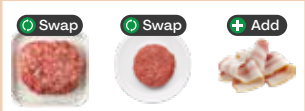


Crunchy Pork Burgers

with Secret Sauce and Potato Wedges

Family Friendly

25-35 Minutes



Ground Beef 250 g | 500 g Beyond Meat* 2 | 4 Bacon Strips 100 g | 200 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Pork
250 g | 500 g



Spring Mix
28 g | 56 g



Artisan Bun
2 | 4



Crispy Shallots
28 g | 56 g



Cheddar Cheese, shredded
½ cup | 1 cup



Russet Potato
2 | 4



Mayonnaise
4 tbsp | 8 tbsp



Ketchup
2 tbsp | 4 tbsp



Dill Pickle, sliced
90 ml | 90 ml



Southwest Spice Blend
6 g | 12 g



Panko Breadcrumbs
½ cup | ¾ cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Pepper, oil, salt

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl, strainer

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **half the Southwest Spice Blend** and **1 tbsp oil**. (NOTE: For 4 servings, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 22-24 min, flipping halfway through, until tender and golden.

4



Make secret sauce

- Meanwhile, drain **pickles**, then roughly chop half.
- To a small bowl, add **mayo**, **ketchup** and **chopped pickles**. Season with **salt** and **pepper**. Stir to combine.

2



Prep patties

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Beyond Meat®](#)
- Meanwhile to a medium bowl, add **pork**, **panko**, **remaining Southwest Spice Blend**, **1 tbsp** (2 tbsp) **oil**, and **¼ tsp** (½ tsp) **salt**. (TIP: If you prefer a more tender patty, add an egg to mixture!)
- Season with **pepper**, then combine.
- Form **pork mixture** into two (four) 5-inch-wide **patties**.

5



Toast buns

- Halve **buns**. On an unlined baking sheet, arrange **buns**, cut-side up.
- Sprinkle **remaining cheese** over **top buns**.
- Toast **buns** in the **bottom** of the oven for 3-4 min, until **cheese** melts. (TIP: Keep an eye on them so they don't burn!)

3



Cook patties

- [Add](#) | [Bacon Strips](#)
- Heat a large non-stick pan over medium.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry for 4-5 min per side, until cooked through.**
- When **patties** are almost done, sprinkle with **half the cheese**.
- Cover and continue cooking for 1-2 min, until **cheese** melts.

6



Finish and serve

- [Add](#) | [Bacon Strips](#)
- Spread **half the secret sauce** over **bottom buns**, then stack with **half the crispy shallots**, **spring mix**, **remaining pickles** and **patties**.
- Sprinkle **remaining crispy shallots** over **patties**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining secret sauce** on the side for dipping.

Measurements **1 tbsp** (2 **tbsp**) **oil**
within steps 2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Prep patties

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **pork**.**

2 | Prep Beyond Meat® patties

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook the **pork**.** Disregard tip to add an **egg** to **mixture**.

3 | Cook bacon and patties

[Add](#) | [Bacon Strips](#)

If you've opted to add **bacon**, heat a large non-stick pan over medium. Cut **bacon strips** in half crosswise. When the pan is hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until **crispy**.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard **bacon fat** from the pan. Carefully wipe the pan clean. Use the same pan to cook the **patties**.

6 | Finish and serve

[Add](#) | [Bacon Strips](#)

Top **burgers** with **bacon** when you assemble them.

** Cook ground pork, beef and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.