



# Breaded Pork Ranch Burgers

with Potato Wedges and Dill Pickles

35 Minutes



Ground Pork



Russet Potato



Brioche Bun



Italian Breadcrumbs



Roma Tomato



Spring Mix



Green Onion



Dill Pickle, sliced



Ranch Dressing



Sour Cream



Seasoned Salt

HELLO GREEN ONION

*Another common name for this allium is scallion!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, measuring spoons, shallow dish, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Italian Breadcrumbs	½ cup	1 cup
Roma Tomato	80 g	160 g
Spring Mix	28 g	56 g
Green Onion	2	4
Dill Pickle, sliced	90 ml	180 ml
Ranch Dressing	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Seasoned Salt	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.*

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## Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, seasoned salt** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Cook patties

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed, wiping the pan clean between batches and using 1 tbsp oil per side.) Pan-fry on one side until golden-brown, 4-5 min.
- Flip **patties**, then add another **1 tbsp oil**. Pan-fry until golden-brown and cooked through, 4-5 min. **\*\*Transfer patties** to a plate and cover to keep warm.



## Prep

- Meanwhile, halve **green onions** lengthwise, then thinly slice.
- Thinly slice **tomato** into rounds. Season with **salt** and **pepper**.
- Drain **pickles**.
- Add **ranch dressing, sour cream** and **half the green onions** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



## Toast buns

- Meanwhile, halve **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Form and coat patties

- Add **half the breadcrumbs** to a shallow dish.
- Add **pork, remaining breadcrumbs, remaining green onions** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).
- Working with **one patty** at a time, transfer to the shallow dish, then press **breadcrumbs** into **patty** to adhere. Shake off excess breadcrumbs, then discard.



## Finish and serve

- Spread **some ranch** on **top** and **bottom buns**. Stack **some pickles, patties, tomatoes** and **spring mix** on **bottom buns**. Close with top **buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining pickles** and **ranch** alongside for dipping.

Dinner Solved!