



Crunchy Pork Burgers

with Secret Sauce and Potato Wedges

Family Friendly 30 Minutes



Ground Pork



Spring Mix



Artisan Bun



Roma Tomato



Crispy Shallots



Cheddar Cheese, shredded



Russet Potato



Mayonnaise



Ketchup



Dill Pickle, sliced



Southwest Spice Blend



Panko Breadcrumbs

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to potato wedges!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Spring Mix	28 g	56 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Crispy Shallots	28 g	56 g
Cheddar Cheese, shredded	½ cup	1 cup
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Southwest Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
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.

Contact

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Make potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **Southwest Spice Blend**, **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Prep and make secret sauce

While **patties** cook, thinly slice **tomato**. Drain **pickles**, then roughly chop half. Add **mayo**, **ketchup** and **chopped pickles** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Prep pork patties

While **potato wedges** roast, add **pork**, **panko**, **1 tbsp oil** and **¼ tsp salt** (dbl both 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 4-inch-wide patties** (4 patties for 4 ppl).



Toast buns

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



Cook patties

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



Finish and serve

Spread **half the secret sauce** over **bottom buns**. Stack **half the crispy shallots**, **spring mix**, **tomatoes**, **pickles** and **patties** on **bottom buns**. 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.

Dinner Solved!