



Crunchy Pork Burgers

with Secret Sauce and Potato Wedges











Family Friendly 30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

-  Ground Pork
-  Ground Turkey
-  Spring Mix
-  Artisan Bun
-  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
Ground Turkey	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	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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Roast 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 **half the 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.



Make secret sauce

- Meanwhile, 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

- Meanwhile, add **pork, panko, 1 tbsp oil, ¼ tsp salt** (dbl both for 4 ppl) and **remaining Southwest Spice Blend** to a medium bowl. (**TIP:** If you prefer a more tender 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).

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to cook the **pork**.



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**, 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.

Dinner Solved!