



# Filipino-Inspired Pork Burgers

with Adobo-Style Onions and Chili-Garlic Potatoes

Global Burger

Spicy

35 Minutes



Ground Pork



Egg



Sous Vide Potatoes



Brioche Bun



Panko Breadcrumbs



Red Onion



Spring Mix



Mayonnaise



Honey-Garlic Sauce



Chili-Garlic Sauce



Rice Vinegar



Soy Sauce



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## HELLO HONEY-GARLIC SAUCE

Golden sweet honey combines with garlic and a hint of soy for a sticky coating!

## Start here

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

## Bust out

Baking sheet, medium bowl, medium non-stick pan, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Egg	2	4
Sous Vide Potatoes	280 g	560 g
Brioche Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Red Onion	113 g	226 g
Spring Mix	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Honey-Garlic Sauce	4 tbsp	8 tbsp
<b>Chili-Garlic Sauce</b> 🍷	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
Sugar*	1 tsp	2 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.*

## Contact

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## 1 Make adobo-style onions

- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbps oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **pepper**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Add **vinegar** and **half the soy sauce**. Cook, stirring occasionally, until **liquid** has been absorbed, 1 min.
- Remove from heat. Transfer **onions** to a plate. Carefully wipe the pan clean.



## 4 Glaze patties

- When **patties** are done, carefully drain and discard excess fat.
- Remove from heat. Add **honey-garlic sauce** to the pan, then flip **patties** to coat.



## 2 Roast potatoes

- Meanwhile, melt ½ **tbps butter** (dbl for 4 ppl) in a small microwavable bowl, or in a small pan over low heat.
- Add **half the chili-garlic sauce** to **melted butter**. Season with **salt** and **pepper**, then stir to combine.
- Pat **potatoes** dry with paper towels.
- Add **potatoes** and **chili-garlic butter** to a parchment-lined baking sheet, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 14-16 min.



## 5 Fry eggs

- Heat a medium non-stick pan over medium-low heat.
- When hot, add **1 tbps butter** (dbl for 4 ppl), then swirl the pan until melted.
- Crack in **eggs**. Season with **salt** and **pepper**.
- Cover and pan-fry until **egg whites** have set, 2-3 min. \*\* (**NOTE**: The yolks will still be runny. If preferred, pan-fry eggs using 1 tbsp oil, instead of butter.)



## 3 Cook patties

- Meanwhile, add **pork**, **panko**, **remaining soy sauce** and ½ **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).
- When **onions** are done, reheat the same pan (from step 1) over medium.
- When hot, add ½ **tbps oil**, then **patties**. (**NOTE**: For 4 ppl, cook patties in 2 batches, using ½ tbsp oil per batch.) Pan-fry until cooked through, 4-5 min per side. \*\*



## 6 Toast buns and serve

- Meanwhile, halve **buns**, then arrange directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP**: Keep your eye on them so they don't burn!)
- Add **mayo** and **remaining chili-garlic sauce** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Spread **some chili-garlic mayo** onto **buns**. Stack **spring mix**, **patties**, **onions** and **eggs** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potatoes** between plates.
- Drizzle **remaining chili-garlic mayo** over **potatoes**.