



Gyoza-Style Burger

with Sugar Snap Slaw and Lime Mayo

Grill Discovery 30 Minutes



Ground Pork



Brioche Bun



Sweet Potato



Sugar Snap Peas



Carrot



Green Onions



Lime



Garlic Salt



Mayonnaise



Soy Sauce



Panko Breadcrumbs

HELLO GREEN ONION

Another common name for this allium is scallion!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Medium bowl, vegetable peeler, box grater, measuring spoons, zester, large bowl, small bowl, whisk

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Brioche Bun	2	4
Sweet Potato	340 g	680 g
Sugar Snap Peas	113 g	227 g
Carrot	170 g	340 g
Green Onions	2	4
Lime	1	2
Garlic Salt	1 tsp	2 tsp
Mayonnaise	½ cup	1 cup
Soy Sauce	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Sugar*	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 our meal kit labels for the most current allergen 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

Cut **sweet potatoes** lengthwise into ½-inch thick slices. Peel, then coarsely grate **carrot**. Trim **snap peas**, then thinly slice lengthwise. Thinly slice **green onions**, keeping **white** and **green** parts separate. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Halve **buns**. Add **mayo** and **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Form and grill burgers

Add **pork, panko, soy sauce** and **white parts of green onions** to the same medium bowl (from step 2). Season with **pepper**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **mixture** into **2 equal-size patties** (4 patties for 4 ppl). Add **patties** to other side of grill. Close lid and grill **patties**, flipping once, until cooked through, 5-6 min per side.**



Grill sweet potatoes

Add **sweet potatoes, half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then toss to coat. Add **sweet potatoes** to one side of the grill. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.



Toast buns

When **patties** are almost done, add **buns** to other side of grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**NOTE:** Keep an eye on buns so that they don't burn!)



Make slaw

While **sweet potatoes** grill, add **lime juice, remaining garlic salt, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **pepper**, then whisk to combine. Add **carrots, snap peas** and **green parts of green onions**, then toss to combine.



Finish and serve

Spread some **lime mayo** on **bottom buns**. Top with **patties** and **some slaw**, then finish with **top buns**. Divide **burgers, sweet potatoes** and **remaining slaw** between plates. Serve **remaining lime mayo** on the side for dipping. Squeeze over a **lime wedge**, if desired.

Dinner Solved!