



# Hawaiian-Inspired Pork Burgers

with Potato Wedges and Green Onion Aioli Dipping Sauce

Family Friendly 30 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



Ground Pork



Ground Turkey



Pineapple



Brioche Bun



Teriyaki Sauce



Garlic Salt



Russet Potato



Spring Mix



Panko Breadcrumbs



Mayonnaise



Green Onion

### 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!

HELLO PINEAPPLE

*This sweet, tropical fruit makes this burger extra delicious!*

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Pineapple	95 g	190 g
Brioche Bun	2	4
Teriyaki Sauce	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Russet Potato	2	4
Spring Mix	28 g	56 g
Panko Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Green Onion	2	4
Oil*		
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.*



### Cook potatoes

- Cut **potatoes** into ½-inch thick wedges.
- Add **potatoes** 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 **half the garlic 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. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



### Cook pineapple and green onions

- Add **pineapple** and **green onions** to the same pan. Cook, until warmed through and slightly charred, 1-2 min.
- Transfer **green onions** to a cutting board.
- Add **2 tbsp** (4 tbsp) **teriyaki sauce** to the pan with **pineapple**. Cook, stirring often, until warmed through.
- Remove from heat.



### Prep

- Meanwhile, cut **pineapple** into ¼-inch slices.
- Cut **green onions** in half.
- Halve **buns**.
- Meanwhile, add **pork, panko** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

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



### Toast buns and make mayo

- Arrange **buns** cut-side up, on another unlined baking sheet.
- Toast in the **top** of the oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on buns so they don't burn!)
- Meanwhile, roughly chop **green onions**.
- Mix **mayo** and **green onions** in a small bowl. Season with **pepper**. Set aside.



### Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.\*\*
- Transfer to a plate.



### Finish and serve

- Spread **half the green onion-mayo mixture** between **bottom buns**.
- Stack **patties**, then **pineapple-teriyaki sauce** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **Hawaiian pork burgers** and **potato wedges** between plates.
- Serve **remaining green onion mayo** on the side for dipping.



Issue with your meal?  
Scan the QR code to  
share your feedback.

Dinner Solved!