



GOOEY STUFFED PORK BURGERS

with BBQ Onions and Crispy Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

✳️ **Keep refrigerated.**

Pork is fully cooked when internal temperature reaches 160 degrees.



Garlic
(2 Cloves | 4 Cloves)



Yellow Onion
(1 | 2)



Yukon Gold Potatoes *
(5 | 10)



Ground Pork *
(1 | 2)



Shredded Pepper Jack *
(1 | 2)
Contains milk



BBQ Sauce
(3 | 6)



Potato Buns *
(1 | 2)
Contains eggs, milk, wheat

WHAT YOU'LL NEED

Ketchup
(optional)

Sugar
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(4 tsp | 8 tsp)



CHEF'S TIP

When forming your burgers, try not to overwork the meat! Use a light touch when flattening and sealing those cheese-stuffed treasures to guarantee they won't toughen up when cooked.



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic** until you have 1 tsp (**2 tsp for 4 servings**). Cut **potatoes** into ½-inch-thick wedges; toss on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast until browned and crispy, 20-25 minutes.



2. Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until lightly browned and softened, 6-7 minutes. Add **1 tsp sugar (2 tsp for 4 servings)** and **2 TBSP water (4 TBSP for 4)**. Continue to cook, stirring, until onion is caramelized and jammy, 3-4 minutes. Stir in **BBQ sauce**. Turn off heat; transfer to a plate and set aside. Wash out pan.



3. While onion cooks, form **pork** into two ½-inch-thick patties (**four patties for 4 servings**). Divide **cheese** between the centers of each patty. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun. Season all over with **salt and pepper**.



4. Heat a **drizzle of oil** in pan used to cook onion. Add **patties** and cook until browned and cooked through, 4-5 minutes per side. (**No worries if some of the cheese oozes out! The end result will still be delicious... can you say crispy cheese??**)



5. While patties cook, place **garlic** and **1 TBSP butter (2 TBSP for 4 servings)** into a small microwave-safe bowl. Microwave until melted, about 30 seconds. Halve **buns**. Brush cut sides with garlic butter. Place on a baking sheet, cut sides up. Toast in oven until golden, 3-5 minutes.



6. Fill **toasted buns** with **patties** and **BBQ onion**. Divide burgers and **potato wedges** between plates. (**If you want to see some melty cheese action, cut the burgers in half!**) If you've got some on hand, serve with **ketchup** for dipping.

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