



SWEET UMAMI PORK BURGERS

with Katsu Mayo & Crunchy Sesame Almond Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Baby Lettuce



10 oz | 20 oz
Ground Pork



1 | 2
Chicken Stock Concentrate



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



2 | 4
Potato Buns
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Katsu Sauce
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame, Soy, Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 920



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 910



HELLO

KATSU SAUCE

A thick, sweet, tangy sauce borrowed from the popular Japanese fried cutlet dish *tonkatsu*

JUUUST RIGHT

Why do we always say to form patties “slightly larger than a burger bun”? The burgers will shrink a little as they cook—you’re just staying ahead of the game for a perfect fit every time!

BUST OUT

- Medium bowl
- Whisk
- Large pan
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions** on a diagonal, separating whites from greens.
- Trim and discard root end from **lettuce**; separate leaves. Reserve two whole leaves (**four whole leaves for 4 servings**) for assembling burgers in Step 5. Chop remaining leaves into bite-size pieces.



4 MAKE SALAD

- In a large bowl, toss **chopped lettuce** with **sesame dressing**. Season with **salt** and **pepper** if desired.



2 FORM & COOK PATTIES

- In a medium bowl, combine **pork***, **scallion whites**, **stock concentrate**, **panko**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**.
- Form into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 3-5 minutes per side.
- In the last minute of cooking, top patties with **half the katsu sauce** (you'll use the rest in the next step); cover pan and cook until sauce is warmed through and patties are coated, 40-60 seconds more.

- ↔ Swap in **beef*** for pork. Cook **patties** to desired doneness, 3-5 minutes per side.



5 ASSEMBLE BURGERS

- Spread cut sides of **buns** with **katsu mayo**. Fill buns with **patties** and **reserved whole lettuce leaves**.



3 TOAST BUNS & MIX KATSU MAYO

- Meanwhile, halve and toast **buns** until golden brown.
- In a small bowl, whisk together **mayonnaise** and **remaining katsu sauce**.



6 SERVE

- Divide **burgers** and **salad** between plates. Sprinkle salad with **almonds** and **scallion greens**. Serve.

*Ground Pork is fully cooked when internal temperature reaches 160°.

↔ *Ground Beef is fully cooked when internal temperature reaches 160°.