



# GOUDA PORK BURGERS

with Potato Wedges & Caramelized Sriracha Onion

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Onion



1 | 1  
Lime



1 Clove | 1 Clove  
Garlic



2 | 4  
Potato Buns  
Contains: Soy, Wheat



1 tsp | 2 tsp  
Smoked Paprika



1 tsp | 2 tsp  
Sriracha



10 oz | 20 oz  
Ground Pork



2 Slices | 4 Slices  
Gouda Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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

\*The ingredient you received may be a different color.

\*\*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: 1120



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1110



HELLO

## SRIRACHA ONION

A bold topping with sweet, zingy flavor and a punch of heat

### LET IT BE

It's OK if some of the cheese spills over the edge while the patties cook in Step 4. It'll crisp up in the pan, becoming toasty and extra delicious.

### BUST OUT

- Zester
- Grater
- Baking sheet
- Medium pan
- Large bowl
- Large pan
- Small bowl

- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Grate **garlic**. Halve **buns**.



### 4 COOK PATTIES

- While onion cooks, in a large bowl, combine **pork\***, **minced onion**, **half the garlic**, **remaining paprika**, ½ tsp **sugar** (1 tsp for 4 servings), and **salt**. Form into two patties (four for 4), each slightly wider than a burger bun.
- Heat a **large drizzle of olive oil** in a large pan over medium heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **gouda**; cover pan until cheese melts. Remove from pan and set aside.

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



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **half the paprika** (you'll use the rest later), and a **big pinch of salt and pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes.



### 5 TOAST BUNS & MAKE SAUCE

- Toast **buns** until golden. **TIP: For a deeper flavor, toast in pan used for patties over medium heat.**
- While buns toast, in a small bowl, combine **mayonnaise**, **sour cream**, and a **squeeze of lime juice**. Stir in as much **lime zest** and **remaining garlic** as you like. Season with **salt** and **pepper**.



### 3 COOK ONION

- Meanwhile, melt **2 TBSP butter** (3 TBSP for 4 servings) in a medium pan over medium heat. Add **sliced onion**, ¼ tsp **sugar** (½ tsp for 4), and **salt**. Cook, stirring, until browned and softened, 10-15 minutes. **TIP: If onion starts to burn, lower heat and add a splash of water.**
- Stir in a **squeeze of lime juice** and **Sriracha** to taste.



### 6 SERVE

- Spread as much **sauce** as you like onto **bottom buns**; fill buns with **patties** and **Sriracha onion**.
- Divide **burgers** and **potato wedges** between plates. Serve with any remaining sauce for dipping and **lime wedges** on the side.

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

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