

INGREDIENTS

2 PERSON | 4 PERSON



Sweet Potatoes



Mini Cucumber



Scallions

2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1 Thumb | 2 Thumbs | 2 TBSP | 4 TBSP Ginger



Soy Sauce Contains: Soy, Wheat



2 tsp | 4 tsp Honey



12 ml | 24 ml Ponzu Sauce Contains: Fish, Soy, Wheat



1½ TBSP 3 TBSP

Sour Cream

1 tsp 2 tsp Sriracha 🐧



10 oz | 20 oz **Ground Pork**







2 4 Demi-Baguettes Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**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.

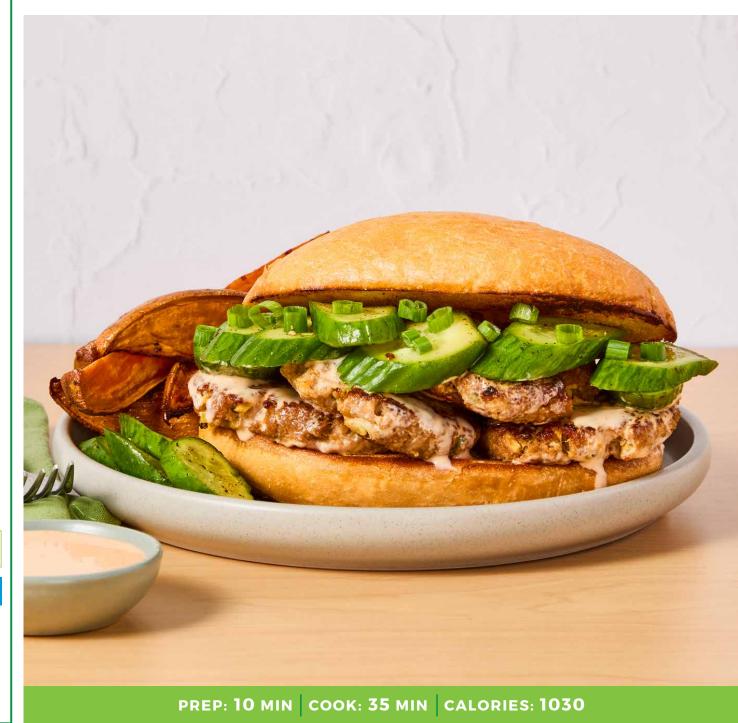






FIRECRACKER PORK PATTY SUBS

with Ponzu Cucumbers & Sweet Potato Wedges





HELLO

FIRECRACKER SAUCE

Sweet, savory, spicy, and creamy-this awesome sauce is a flavor explosion!

AS YOU LIKE IT

When we say to add Sriracha "to taste," we mean it! Start by adding a drop to the sauce—then taste to see if you want more heat.

BUST OUT

- Aluminum foil
- Medium bowl
- Baking sheet
- Large pan
- 2 Large bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

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.)

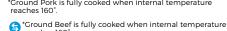
For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Ground Pork is fully cooked when internal temperature





1 PREP

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut **sweet potatoes** into ½-inch-thick wedges. Thinly slice cucumber crosswise on a diagonal. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Peel and mince ginger.



2 ROAST SWEET POTATOES

- Toss **sweet potatoes** on a foil-lined baking sheet with a drizzle of oil, half the soy sauce (you'll use the rest in Step 4), and pepper.
- Roast on top rack until browned and tender. 20-25 minutes.



3 MAKE SAUCE & PREP CUKES

- Meanwhile, in a large bowl, combine mayonnaise, sour cream, honey, half the ponzu, and Sriracha to taste. Set sauce aside.
- In a medium bowl, combine cucumber, remaining ponzu, 1/4 tsp sugar (1/2 tsp for 4 servings), and a pinch of salt and pepper.



4 FORM MEATBALLS

- In a second large bowl, combine pork*, panko, scallion whites, ginger, remaining soy sauce, salt (we used 3/4 tsp; 11/2 tsp for 4 servings), and pepper.
- Form into 8 1-inch meatballs (16 meatballs for 4). TIP: Rub hands with a little oil first to prevent sticking.
- Swap in beef* for pork.



5 COOK PATTIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add meatballs: gently press down with a spatula to make ½-inch-thick patties. (TIP: Depending on the size of your pan, vou may need to cook in batches.) Cook until browned and cooked through, 2-3 minutes per side.
- Carefully add patties to bowl with sauce: toss to coat.



6 FINISH & SERVE

- Halve **baguettes** lengthwise, stopping before you get all the way through. Toast until golden.
- Divide toasted baquettes and **sweet** potato wedges between plates. Fill baguettes with **patties**; top with as much sauce and cucumber as you like. Sprinkle with scallion greens and close sandwiches. Serve with any remaining cucumber on the side and any remaining sauce for dipping.