



FIRECRACKER PORK PATTY SUBS

with Ponzu Cucumbers & Sweet Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 | 2

Mini Cucumber



2 | 4

Scallions



1 Thumb | 2 Thumbs

Ginger



2 TBSP | 4 TBSP

Soy Sauce

Contains: Soy, Wheat



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk



2 tsp | 4 tsp

Honey



12 ml | 24 ml

Ponzu Sauce

Contains: Fish, Soy, Wheat



1 tsp | 2 tsp

Sriracha



10 oz | 20 oz

Ground Pork



¼ Cup | ½ Cup

Panko Breadcrumbs

Contains: Wheat



2 | 4

Demi-Baguettes

Contains: Soy, Wheat



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: 1050



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1030



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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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**.



4 FORM MEATBALLS

- In a second large bowl, combine **pork***, **panko**, **scallion whites**, **ginger**, **remaining soy sauce**, **salt** (we used ¾ tsp; 1½ 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.



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.



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, you 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.



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, ¼ tsp **sugar** (½ tsp for 4 servings), and a **pinch of salt and pepper**.



6 FINISH & SERVE

- Halve **baguettes** lengthwise, stopping before you get all the way through. Toast until golden.
- Divide toasted baguettes 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.

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

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