



# PORK BANH MI BURGERS

with Pickled Veggie Slaw, Spicy Mayo & Garlic Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



3 oz | 6 oz

Carrot



¼ oz | ½ oz

Cilantro



1 | 1

Lime



1 | 1

Shallot



12 oz | 24 oz

Potatoes\*



1 Thumb | 2 Thumbs  
Ginger



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Ground Pork



18 ml | 36 ml  
Ponzu Sauce  
Contains: Fish,  
Soy, Wheat



2 | 4  
Potato Buns  
Contains: Soy, Wheat



2 oz | 4 oz  
Spicy Mayo  
Contains: Eggs,  
Soy, Wheat



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: 920



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



HELLO

### PICKLED VEGGIE SLAW

Classic banh mi sandwich toppings—think cilantro, pickled cucumber, and carrot—all tossed into a tangy slaw for burgers

### LOOSEY JUICY

Firmly roll the lime on the countertop with your palm before cutting. This quick hack softens the fruit, helping it yield more juice.

### BUST OUT

- Peeler
- Baking sheet
- Box grater
- Large pan
- 2 Medium bowls
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Cooking oil (4 tsp | 4 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 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **cucumber** crosswise into rounds. Trim, peel, and grate **carrot** on the largest holes of a box grater. Roughly chop **cilantro**. Halve **lime**. Halve, peel, and thinly slice **shallot**. Cut **potatoes** into ½-inch-thick wedges. Peel and mince **ginger**.



### 4 FORM & COOK PATTIES

- In a second medium bowl, combine **pork\***, **ginger**, **ponzu**, **remaining cilantro**, **remaining garlic powder**, **1 tsp sugar**, and **¼ tsp salt**. (For 4 servings, use 2 tsp sugar and ½ tsp salt.)
- Form mixture into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **large drizzle of oil** in a large pan over medium heat. Add patties and cook until browned and cooked through, 4-7 minutes per side.

- Swap in **beef\*** for pork; cook to desired doneness, 3-5 minutes per side.



### 2 MAKE SLAW

- In a medium bowl, combine **cucumber**, **carrot**, **half the cilantro**, **juice from half the lime**, **1 tsp sugar**, and as much **shallot** as you like. (For 4 servings, use **juice from whole lime** and **2 tsp sugar**.) Season with a **big pinch of salt and pepper**. Set aside.



### 5 TOAST BUNS

- Halve and toast **buns**. **TIP: For a deeper flavor, toast in pan used for patties over medium heat.**



### 3 ROAST POTATOES

- Toss **potatoes** on a baking sheet with **half the garlic powder** (you'll use the rest later), a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



### 6 FINISH & SERVE

- Spread as much **spicy mayo** as you like onto cut sides of top buns.
- Fill buns with **patties** and **some pickled veggie slaw**. Divide **burgers** between plates; serve with **garlic potato wedges** and remaining pickled veggie slaw on the side, with any remaining spicy mayo as a dipper.

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

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