



# 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: 880



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 870



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

- **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.



### 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.



### 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**.



### 4 MAKE SALAD

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



### 5 ASSEMBLE BURGERS

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



### 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°.