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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.

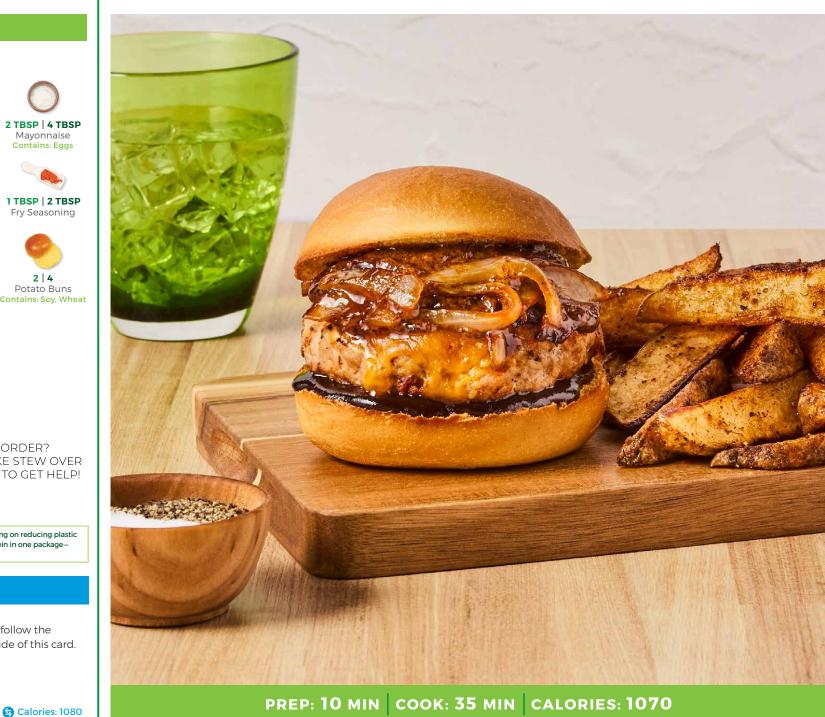
\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.



10 oz | 20 oz Ground Beef\*\*

# **BBQ CHEDDAR PORK BURGERS**

with Chipotle Aioli & Potato Wedges



\*\*\*\*\*



# HELLO

# **BBQ SAUCE**

A blend of sweet, tangy, and smoky flavors makes this finger-lickin' condiment a mainstay.

## **AS YOU LIKE IT**

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, start with a small pinch in the mayo in step 1, then taste and add more from there if desired. You're the chef, after all.

## **BUST OUT**

- Small bowl
  Baking sheet
- Large pan
  Large bowl
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 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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\*Ground Pork is fully cooked when internal temperature reaches 160°.



#### **1 PREP & MAKE AIOLI**

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Cut potatoes into ½-inch-thick wedges. Halve buns.
- In a small bowl, combine mayonnaise with chipotle powder to taste (start with a pinch, then taste and add more from there if desired). Season with salt and pepper; set aside.

**4 FORM PATTIES** 

Swap in beef\* for pork.

While potatoes roast, in a large bowl.

remaining Fry Seasoning, salt (we used

1/2 tsp; 1 tsp for 4 servings), and pepper.

Form into two patties (four patties for 4).

each slightly wider than a burger bun.

combine pork\*. minced onion.



#### **2 CARAMELIZE ONION**

- Melt 1 TBSP butter in a large pan over medium heat. Add sliced onion and season with salt. Cook, stirring occasionally, until softened and lightly browned, 10-15 minutes. TIP: Lower heat and add a splash of water if onion begins to brown too quickly.
- Stir in **half the BBQ sauce** (you'll use the rest later); cook until sauce is warmed through, 1-2 minutes more.
- Turn off heat; transfer to a medium bowl. Wash out pan.



## **3 ROAST POTATOES**

- While onion cooks, toss potatoes on a baking sheet with a large drizzle of oil, half the Fry Seasoning (you'll use the rest later), salt, and pepper.
- Roast on top rack until browned and tender, 20-25 minutes.



#### **5 COOK & TOAST**

- Heat a drizzle of oil in pan used for onion over medium-high 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 cheddar; cover pan until cheese melts.
- While patties cook, toast **buns** until golden.



6 SERVE

- Spread bottom buns with remaining BBQ sauce. Spread top buns with chipotle aioli. Fill buns with patties and caramelized onion.
- Divide burgers between plates and serve with potato wedges on the side.

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