

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 Clove | 1 Clove Garlic



Onion



2 | 4 Potato Buns Contains: Soy, Wheat



1 tsp | 2 tsp Smoked Paprika

Lime



1 tsp | 2 tsp Sriracha 🐧



10 oz | 20 oz Ground Pork



2 Slices | 4 Slices Gouda Cheese Contains: Milk



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*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.







GOUDA PORK BURGERS

with Potato Wedges & Caramelized Sriracha Onion





HELLO

SRIRACHA ONION

A bold topping with sweet, zingv flavor and a punch of heat

LET IT BE

It's OK if some of the cheese spills over the edge while the patties cook in Step 4. It'll crisp up in the pan. becoming toasty and extra delicious.

BUST OUT

- Zester
- Large bowl
- Grater
- Large pan
- Baking sheet
- Small bowl
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Butter (2 TBSP | 3 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.

HOW WAS YOUR MEAL?

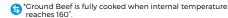


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*Ground Pork is fully cooked when internal temperature





1 PREP

- · Adjust rack to middle position and preheat oven to 450 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter lime. Grate garlic. Halve buns.



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a large drizzle of olive oil, half the paprika (you'll use the rest later), and a big pinch of salt and pepper.
- · Roast on middle rack until browned and tender, 20-25 minutes.



3 COOK ONION

- Meanwhile, melt 2 TBSP butter (3 TBSP for 4 servings) in a medium pan over medium heat. Add sliced onion, 1/4 tsp sugar (1/2 tsp for 4), and salt. Cook, stirring, until browned and softened, 10-15 minutes. TIP: If onion starts to burn, lower heat and add a splash of water.
- Stir in a squeeze of lime juice and Sriracha to taste.



4 COOK PATTIES

- While onion cooks, in a large bowl, combine pork*, minced onion, half the garlic, remaining paprika, 1/2 tsp sugar (1 tsp for 4 servings), and salt. Form into two patties (four for 4), each slightly wider than a burger bun.
- Heat a large drizzle of olive oil in a large pan over medium 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 gouda; cover pan until cheese melts. Remove from pan and set aside.
- Swap in **beef*** for pork. Cook **patties** to desired doneness. 3-5 minutes per side.



- Toast **buns** until golden. TIP: For a
- deeper flavor, toast in pan used for patties over medium heat. While buns toast, in a small bowl.
- combine mayonnaise, sour cream, and a squeeze of lime juice. Stir in as much **lime zest** and **remaining garlic** as you like. Season with salt and pepper.



- Spread as much sauce as you like onto bottom buns; fill buns with patties and Sriracha onion
- Divide burgers and potato wedges between plates. Serve with any remaining sauce for dipping and lime wedges on the side.