



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
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.



10 oz | 20 oz
Ground Beef**

Calories: 950



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 930



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.

HOW WAS YOUR MEAL?



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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** and **potato wedges** between plates. Serve with remaining pickled veggie slaw and any remaining spicy mayo on the side for dipping.

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

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