



# NACHO PORK BURGERS

with Jalapeño Cheese Sauce, Crispy Fried Onions & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Jalapeño



1 TBSP | 2 TBSP  
Fry Seasoning



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



1 | 2  
Chicken Stock  
Concentrate



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



10 oz | 20 oz  
Ground Pork



2 | 4  
Brioche Buns  
Contains: Wheat



1 | 2  
Crispy Fried Onions  
Contains: Wheat



1 tsp | 2 tsp  
Hot Sauce



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: 1280



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1260



HELLO

## NACHO BURGERS

Pork patties are topped with a velvety cheese sauce flecked with roasted jalapeño.

### CUTE DIMPLES

After shaping the patties in Step 5, make a slight indentation in the center of each with two fingers. This will keep them flat and stop them from puffing up while they cook.

### BUST OUT

- Baking sheet
- Whisk
- 2 Medium bowls
- Large pan

- Kosher salt
  - Black pepper
  - Cooking oil (1 TBSP | 1 TBSP)
  - Butter (2 TBSP | 4 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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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Slice **jalapeño** into ¼-inch-thick rounds, removing ribs and seeds for less heat.



### 2 ROAST POTATOES

- 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 lightly golden and almost tender, 15 minutes (you'll add the jalapeño then).



### 3 MAKE SAUCE

- Meanwhile, combine **cream sauce base** and **stock concentrate** in a medium microwave-safe bowl. Microwave until steaming, 1 minute.
- Whisk in **cheddar** and **Monterey Jack** until smooth and slightly thickened. Season with **salt** and **pepper**. Microwave 30 seconds more, then stir to combine.



### 4 ROAST JALAPEÑO

- Once potatoes have roasted 15 minutes, remove baking sheet from oven. Add **sliced jalapeño** to sheet next to **potatoes**.
- Return to top rack and roast until veggies are tender, 5-10 minutes more.



### 5 COOK PATTIES & TOAST BUNS

- In a second medium bowl, combine **pork\*** with **remaining Fry Seasoning**. Form into two patties (**four patties for 4 servings**), each slightly wider than a burger bun. Season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- Meanwhile, halve **buns**; toast until golden. Spread cut sides with **1 TBSP butter** (2 TBSP for 4).



### 6 FINISH & SERVE

- Roughly chop **roasted jalapeño**. Microwave **cheese sauce** again until warmed through, 30 seconds. Whisk in **1 TBSP butter** (2 TBSP for 4 servings) and chopped jalapeño to taste.
- Fill **buns** with **patties**, cheese sauce, and **crispy fried onions**. Top with as much **hot sauce** as you like. Serve with **potato wedges** and remaining cheese sauce on the side for dipping.

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

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

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