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NACHO PORK BURGERS

with Jalapeño Cheese Sauce, Crispy Fried Onions & Potato Wedges



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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.

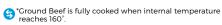
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*Ground Pork is fully cooked when internal temperature reaches 160°.





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-inchthick 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.

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



6 FINISH & SERVE

- Roughly chop roasted jalapeño. Microwave cheese sauce again until warmed through, 30 seconds. Whisk in 1TBSP 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.
- WK 46-53