



# PORK BANH MI BURGERS

with Pickled Veggie Slaw, Sriracha Mayo & Garlic Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



1 | 1  
Shallot



1 Thumb(s) | 2 Thumb(s)  
Ginger



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Sriracha



12 oz | 24 oz  
Potatoes\*



2 | 4  
Potato Buns  
Contains: Soy, Wheat



1 | 2  
Mini Cucumber



18 ml | 36 ml  
Ponzu Sauce  
Contains: Fish, Soy, Wheat



10 oz | 20 oz  
Ground Pork



3 oz | 6 oz  
Carrot



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: 960



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 940



## HELLO

### PICKLED VEGGIE SLAW

Classic banh mi sandwich toppings—think cilantro, pickled cucumber, and carrot—all tossed into a tangy slaw for burgers

### FLAVOR BOOST

When you see a note to add Sriracha to your mayo “to taste” in step 4, we mean it! Keep a small spoon handy to taste in between additions and adjust as needed to achieve your perfect heat level. Your dish will be all the better for it.

### BUST OUT

- Peeler
- Box grater
- 2 Medium bowls
- Kosher Salt
- Black Pepper
- Baking sheet
- Small bowl
- Large pan
- Cooking Oil
- Sugar

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*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**.



### 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 to marinate.



### 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.



### 4 MAKE SRIRACHA MAYO

- While potatoes roast, in a small bowl, combine **mayonnaise** with **Sriracha** to taste.



### 5 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.



### 6 FINISH & SERVE

- While patties cook, halve and toast **buns**. **TIP: For a deeper flavor, toast in pan used for patties over medium heat.**
- Spread as much **Sriracha mayo** as you like onto cut sides of top buns. Fill buns with **patties** and **some pickled veggie slaw**. Divide **burgers** between plates; serve with **garlic potato wedges** and remaining pickled veggie slaw on the side, with any remaining Sriracha mayo as a dipper.



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

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