



BBQ CHEDDAR PORK BURGERS

with Chipotle Aioli & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



12 oz | 24 oz
Potatoes*



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Chipotle Powder



4 TBSP | 8 TBSP
BBQ Sauce



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Pork



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



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*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli Florets

Calories: 970



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1070



HELLO

BBQ SAUCE

A blend of sweet, tangy, and smoky flavors makes this finger-lickin' condiment a mainstay.

AS YOU LIKE IT

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, start with a small pinch in the mayo in step 1, then taste and add more from there if desired. You're the chef, after all.

BUST OUT

- Small bowl
 - Large pan
 - Medium bowl
 - Baking sheet
 - Large bowl
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (1 TBSP | 1 TBSP)
- Contains: Milk

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



1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Cut **potatoes** into ½-inch-thick wedges. Halve **buns**.
- In a small bowl, combine **mayonnaise** with **chipotle powder** to taste (start with a pinch, then taste and add more from there if desired). Season with **salt** and **pepper**; set aside.

↻ Cut **broccoli florets** into bite-size pieces if necessary (save potatoes for another use).



4 FORM PATTIES

- While potatoes roast, in a large bowl, combine **pork***, **minced onion**, **remaining Fry Seasoning**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**.
- Form into two patties (four patties for 4), each slightly wider than a burger bun.



2 CARAMELIZE ONION

- Melt **1 TBSP butter** in a large pan over medium heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and lightly browned, 10-15 minutes. **TIP: Lower heat and add a splash of water if onion begins to brown too quickly.**
- Stir in **half the BBQ sauce** (you'll use the rest later); cook until sauce is warmed through, 1-2 minutes more.
- Turn off heat; transfer to a medium bowl. Wash out pan.



5 COOK & TOAST

- Heat a **drizzle of oil** in pan used for onion over medium-high 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 **cheddar**; cover pan until cheese melts.
- While patties cook, toast **buns** until golden.



3 ROAST POTATOES

- While onion cooks, 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 browned and tender, 20-25 minutes.
- ↻ Swap in **broccoli** for potatoes; roast for 15-20 minutes.



6 SERVE

- Spread **bottom buns** with **remaining BBQ sauce**. Spread top buns with **chipotle aioli**. Fill buns with **patties** and **caramelized onion**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.

WK 6-4