



# BBQ PORK BURGERS

with Spicy Aioli & Potato Wedges

HALL OF FAME

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Yellow Onion



12 oz | 24 oz  
Yukon Gold  
Potatoes



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 1 tsp  
Hot Sauce



4 TBSP | 8 TBSP  
Classic BBQ Sauce



1 TBSP | 1 TBSP  
Fry Seasoning



10 oz | 20 oz  
Ground Pork



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



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

## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 990



## MEAT CUTE

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

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

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



## 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 **hot sauce** to taste. Season with **salt** and **pepper**; set aside.



## 4 FORM PATTIES

- Meanwhile, in a large bowl, combine **pork\***, **minced onion**, **Fry Seasoning**, **salt** (we used ½ tsp), and **pepper**. (For 4 servings, use 1 tsp salt.)
- 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 burn.**
- Stir in half the **BBQ sauce** (save the rest for serving); cook until sauce is warmed through, 1-2 minutes. 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 **Monterey Jack**; cover pan until cheese melts. Remove from pan and set aside.
- 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**, **salt**, and **pepper**.
- Roast on top rack until browned, 20-25 minutes.



## 6 SERVE

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

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