



CHEESY PORK & FRIED PICKLE BURGERS

with OLD BAY® Seasoning, Potato Wedges & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 1 TBSP
Fry Seasoning



1 | 2
OLD BAY®
Seasoning



1 | 2
Sliced Dill
Pickle



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



1 | 2
Ketchup



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Ground Pork



82 g | 82 g
Tempura Batter Mix
Contains: Eggs, Milk,
Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*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

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: 1160



10 oz | 20 oz
Organic Ground
Beef**

Calories: 1110



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1120



OLD BAY® SEASONING

There are two things you need to know about OLD BAY® Seasoning:
1. It's great on seafood.
2. It's great on everything else!



HELLO

SPECIAL SAUCE

Ketchup, mayo, and minced pickle create an extraordinary topper.

EASY DOES IT

When forming your patties in Step 3, try not to overwork the meat. Gentle shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- Small bowl
- 2 Medium bowls
- Whisk
- Large pan
- Medium pan
- Paper towels
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP + more for frying)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Mince **two pickle slices (four slices for 4 servings)**. Halve **buns**.



2 ROAST WEDGES & MIX SAUCE

- Toss **potatoes** on a baking sheet with **half the OLD BAY® Seasoning (you'll use the rest later)**, a **large drizzle of oil**, and a **big pinch of salt and pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- In a small bowl, combine **ketchup, mayonnaise, minced pickle**, and a **pinch of pepper**. Set aside.



3 FORM PATTIES

- In a medium bowl, combine **pork***, **half the Fry Seasoning (all for 4 servings)**, ½ tsp salt (1 tsp for 4), and **pepper**.
- Form into two patties (**four patties for 4**), each slightly wider than a burger bun.

🍷 Swap in **beef*** or **organic beef*** for pork.
 🍷



4 MAKE BATTER

- In a second medium bowl, whisk together **half the tempura mix (all for 4 servings)**, **remaining OLD BAY® Seasoning**, **4 TBSP cold water (6 TBSP for 4)**, and a **pinch of salt and pepper**. **TIP: If needed, add more cold water 1 TBSP at a time until mixture reaches a pancake-batter-like consistency.**



5 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-6 minutes per side.
- In the last minute of cooking, top each patty with **Monterey Jack**; cover pan to melt cheese.



6 FRY PICKLES

- While patties cook, heat **½-inch layer of oil** in a medium heavy-bottomed pan over medium-high heat.
- Pat **remaining pickle slices** dry with paper towels, then stir into **batter** until fully coated.
- Once **oil** is hot enough that a drop of batter sizzles when added to pan, working in batches, add **coated pickles** in a single layer. Cook until golden brown, 2-3 minutes on the first side and 1-2 minutes on the second side.
- Using a slotted spoon, transfer pickles to a paper-towel-lined plate.



7 FINISH & SERVE

- Toast **buns** until golden.
- Spread cut sides of top buns with as much **sauce** as you like. Fill buns with **patties** and **fried pickles**.
- Divide **burgers** between plates; serve with **potato wedges** and any remaining sauce on the side.

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

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