



# CHEESY PORK & FRIED PICKLE BURGERS

with 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: 1110



10 oz | 20 oz  
Organic Ground  
Beef\*\*

Calories: 1100



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1110





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### 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 1/2-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)**, **1/2 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 **1/3-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°.