



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Lime



1 | 1
Mandarin Orange



1 Clove | 2 Cloves
Garlic



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



1 TBSP | 2 TBSP
Fajita Spice
Blend



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 | 2
Sliced Dill
Pickle



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

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: 1090

CITRUS MOJO PORK BURGERS

with Pickles, Zesty Mayo & Roasted Potato Wedges

NEW!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1100



HELLO FRESH

HELLO

MOJO SAUCE

This creamy, zesty sauce delivers a spicy one-two punch

MELT WITH YOU

If your pan doesn't have a lid, use aluminum foil to cover it in step 5. This will help your cheese get nice and melty while ensuring your burgers don't overcook.

BUST OUT

- Baking sheet
- Zester
- Small bowl
- Medium bowl
- Large pan

- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and crispy, 20-25 minutes.



2 PREP

- While potatoes roast, zest and quarter **lime.** Quarter **mandarin orange.** Peel and mince **garlic.** Halve **buns.**



3 MAKE SAUCE

- In a small bowl, combine **mayonnaise, half the mustard, half the lime zest, 1 TBSP olive oil, ½ tsp sugar, ¼ tsp Fajita Spice Blend, juice from one lime wedge, and juice from one mandarin orange wedge** (for 4 servings, use all the lime zest, 2 TBSP olive oil, 1 tsp sugar, ½ tsp Fajita Spice Blend, juice from two lime wedges, and juice from two mandarin orange wedges). Season with **salt and pepper.**



4 FORM PATTIES

- In a medium bowl, combine **pork, garlic, remaining Fajita Spice Blend, remaining mustard, ½ tsp salt, juice from one lime wedge, juice from one mandarin orange wedge, and pepper** (for 4 servings, use 1 tsp of salt, juice from two lime wedges, and juice from two mandarin orange wedges). Form into two patties (**four patties for 4**), each slightly wider than a burger bun.

🔄 Swap in **beef*** for pork.



5 COOK BURGERS

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



6 FINISH & SERVE

- Melt **1 TBSP butter** in the same pan over medium heat. Add **buns**, cut side down; toast until golden, 2-4 minutes. (For 4 servings, you may need to work in batches, using 1 TBSP butter for each batch.)
- Spread **bottom and top buns** with a **thin layer of sauce.** Fill buns with **patties** and **pickle slices.**
- Divide **cheeseburgers** and **potato wedges** between plates. Serve with any **remaining lime wedges, mandarin orange wedges,** and sauce on the side.

WK 30-18