



GOUDA PORK BURGERS

with Caramelized Sriracha Onion & Smoky Roasted Broccoli



HELLO SRIRACHA ONION

This feisty topping adds zingy flavor and a punch of heat to cheesy burgers.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1000



Yellow Onion



Garlic



Broccoli Florets



Sriracha



Gouda Cheese
(Contains: Milk)



Sour Cream
(Contains: Milk)



Lime



Potato Buns
(Contains: Eggs,
Milk, Soy, Wheat)



Smoked Paprika



Ground Pork



Mayonnaise
(Contains: Eggs)

START STRONG

If you have some baking soda in your pantry, toss a small pinch into the pan with the onion in step 3. It will help the slices soften, brown, and become delectably jammy.

BUST OUT

- Zester
- Grater
- Baking sheet
- Medium pan
- Large bowl
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Large pan
- Small bowl
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Broccoli Florets **8 oz | 16 oz**
- Lime **1 | 1**
- Yellow Onion **1 | 2**
- Garlic **1 Clove | 1 Clove**
- Potato Buns **2 | 4**
- Smoked Paprika **1 tsp | 2 tsp**
- Sriracha **1 tsp | 2 tsp**
- Ground Pork* **10 oz | 20 oz**
- Gouda Cheese **2 Slices | 4 Slices**
- Mayonnaise **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **broccoli** into bite-size pieces, if necessary. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Peel and grate half the **garlic clove** (whole clove for 4). Halve **buns**.



4 COOK PATTIES

While onion cooks, in a large bowl, combine **pork**, **minced onion**, half the **grated garlic**, remaining **paprika**, **½ tsp sugar** (1 tsp for 4 servings), and **salt**. Form into two patties (four for 4), each slightly wider than a burger bun. Heat a large drizzle of **olive oil** in a large pan over medium 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 **gouda**; cover pan until cheese melts. Remove from pan and set aside.

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2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **oil**, half the **paprika** (you'll use the rest later), a big pinch of **salt**, and **pepper**. Roast on top rack until browned and tender, 15-20 minutes.



5 TOAST BUNS & MAKE SAUCE

While patties cook, toast **buns** until golden. (**TIP:** For a deeper flavor, toast in pan used for patties over medium heat.) Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, a squeeze of **lime juice**, and as much **lime zest** and remaining **grated garlic** as you like. Season with **salt** and **pepper**.



3 COOK ONION

Meanwhile, melt **2 TBSP butter** (3 TBSP for 4 servings) in a medium pan over medium heat. Add **sliced onion**, **¼ tsp sugar** (½ tsp for 4), and **salt**. Cook, stirring, until caramelized, 10-15 minutes. (**TIP:** Lower heat and add a splash of water if onion begins to brown too quickly.) Stir in a squeeze of **lime juice** and **sriracha** to taste.



6 SERVE

Spread as much **sauce** as you like onto bottom **buns**; fill buns with **patties** and **sriracha onion**. Divide **burgers** and **broccoli** between plates. Serve with any remaining sauce and remaining **lime wedges** on the side.

LITTLE DIPPER

Can't get enough of the tangy sauce? Try making it again to serve with oven fries.