



ROCKIN' GUAC'IN PORK BURGERS

with Potato Wedges



HELLO

ROCKIN' GUAC

This creamy condiment gets dressed up with crunchy shallot, juicy tomato, and zingy lime.

PREP: 5 MIN

TOTAL: 35 MIN

CALORIES: 970



Yukon Gold Potatoes



Roma Tomato



Potato Buns
(Contains: Eggs, Milk, Wheat)



Guacamole



Cumin



Shallot



Lime



Southwest Spice Blend



Ground Pork



Hot Sauce

START STRONG

Splash a little water on your hands before shaping the patties in step 4. This will keep the mixture sticking to itself, rather than your hands!

BUST OUT

- Baking sheet
- Small bowl
- Large bowl
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Potato Buns **2** | **4**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Guacamole **4 TBSP** | **8 TBSP**
- Ground Pork* **10 oz** | **20 oz**
- Cumin **1 tsp** | **2 tsp**
- Hot Sauce **1 tsp** | **2 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Bring **1 TBSP butter** (2 TBSP for 4 servings) to room temperature. Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and mince **shallot**. Halve **tomato** crosswise; thinly slice one half into rounds and finely dice other half (for 4, slice whole tomato into rounds; dice remaining tomato). Halve **lime**. Halve **buns**.



4 FORM PATTIES

In a large bowl, combine **pork**, **cumin**, remaining **shallot**, remaining **Southwest Spice**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**. Form into two equal-sized patties (four patties for 4), each slightly wider than a burger bun.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **salt**, **pepper**, and half the **Southwest Spice** (you'll use the rest later). Roast on top rack until golden brown and crispy, 20-25 minutes.



5 COOK PATTIES

Heat a large 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.



3 MIX GUACAMOLE

Meanwhile, in a small bowl, combine **guacamole**, **1 TBSP minced shallot** (3 TBSP for 4 servings), **diced tomato**, and **lime juice** to taste. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Toast **buns** until golden; spread cut sides with **softened butter**. Spread top buns with **guacamole** and drizzle with **hot sauce** to taste. Build burgers with **patties** and **sliced tomato**. Serve with **potato wedges** on the side.

GUAC YOUR WORLD

Next time, try stirring charred corn, crumbled bacon, and chopped pickled jalapeños into your guac for a Tex-Mex twist.

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