'SHROOM 'N' SWISS PORK BURGERS

with Potato Wedges & a Creamy Honey Dijon Dipper

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1050

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **12 oz | 24 oz** Yukon Gold Potatoes*
- **4 oz | 8 oz** Button Mushrooms
- **2 | 4** Potato Buns — Contains: Eggs, Milk, Soy, Wheat
- **1 | 2** Mushroom Stock Concentrate
- **10 oz | 20 oz** Ground Pork**
- **2 Slices | 4 Slices** Swiss Cheese — Contains: Milk
- **4 TBSP | 8 TBSP** Sour Cream — Contains: Milk
- **1.5 oz | 3 oz** Honey Dijon Dressing — Contains: Eggs

*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 a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

10 oz | 20 oz Ground Beef

Calories: 1040

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HELLO FRESH

HELLO

'SHROOM 'N' SWISS

Earthy button mushrooms and nutty Swiss cheese join forces here to make an ultra-savory (and ultra-delicious) burger topping.

PERFECT FORM

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- Large pan
- 2 Small bowls
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **4 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 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms**. Halve **buns**.

2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and crisp, 20-25 minutes.

3 COOK MUSHROOMS

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **mushrooms** and cook, stirring, until lightly browned and softened, 3-5 minutes. Season with **salt** and **pepper**.
- Stir in **half the stock concentrate** (you'll use the rest in the next step) and **1 TBSP water** (2 TBSP for 4). Cook, stirring, until mushrooms are coated, 30 seconds.
- Turn off heat; transfer to a small bowl. Wipe out pan.

4 COOK PATTIES

- In a large bowl, combine **pork*** and **remaining stock concentrate**. Season with **salt** (we used ½ tsp; 1 tsp for 4 servings) and **pepper**. Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a **large drizzle of olive oil** in pan used for mushrooms over medium-high 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 **Swiss cheese**. Cover pan until cheese melts.

Simply cook through this step as instructed, swapping in **beef*** for pork.

5 TOAST & MAKE SAUCE

- While patties cook, toast **buns** until golden.
- In a second small bowl, combine **sour cream** and **honey Dijon dressing**. Season with **salt** and **pepper**.

6 SERVE

- Spread **bottom buns** with as much **sauce** as you like. Top with **patties**, **mushrooms**, and **top buns**.
- Divide **burgers** and **potato wedges** between plates. Serve with any remaining sauce on the side for dipping.

WK 8-5