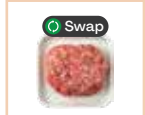




Speedy Pork Cheeseburger Wraps

with Green Salad

15 Minutes



Ground Beef
250 g | 500 g

Customized Protein **+** Add **↻** Swap **or** **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://visit.hellofresh.ca)



Ground Pork
250 g | 500 g



Dill Pickle, sliced
90 ml | 180 ml



Flour Tortillas
6 | 12



Cheddar Cheese, shredded
½ cup | 1 cup



Mayonnaise
2 tbsp | 4 tbsp



Smoked Paprika
¼ tsp | ½ tsp



Yellow Onion, chopped
56 g | 113 g



Spring Mix
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Garlic Salt
¼ tsp | ½ tsp



Ketchup
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Make sauce

- Before starting, wash and dry all produce.

- Strain **pickles**, reserving **brine** in a large bowl.
- Pat **pickles** dry with paper towels.
- Finely chop **half the pickles**.
- Add **chopped pickles, mayo, ketchup** and **¼ tsp (½ tsp) smoked paprika** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

4



Warm tortillas

- Meanwhile, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)
- Cut **remaining pickles** in half.

2



Make salad

- Halve **tomatoes**.
- Add **half the sauce** to the large bowl with **pickle brine**. Whisk to combine.
- Add **half the spring mix** and **tomatoes** to the bowl. Set aside.

5



Finish and serve

- Divide **cheesy pork filling** and **pickles** between **tortillas**.
- Top with **remaining sauce**, then **remaining spring mix**.
- Wrap **tortillas**. Toss **salad**.
- Divide **wraps** and **salad** between plates.

3



Cook cheesy pork filling

Swap | Ground Beef

- Heat a large non-stick pan over high heat.
- When the pan is hot, add **1 tbsp (2 tbsp) oil**, then **onions**. Cook, stirring occasionally, until tender-crisp, 1 min.
- Add **beef** to the pan with **onions**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 3-4 min.**
- Season with **¼ tsp (½ tsp) garlic salt** and **pepper**.
- Sprinkle **cheese** over **meat**. Cover and remove from heat.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook cheesy beef filling

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork****