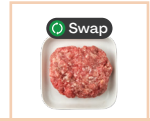




Pork and Cheddar Burgers

with Roasted Potato Wedges

Cozy Comforts 30 Minutes



Ground Beef
250 g | 500 g

Customized Protein + Add Swap or x2 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](https://www.hellofresh.ca)



Ground Pork
250 g | 500 g



Artisan Bun
2 | 4



White Cheddar
Cheese, shredded
½ cup | 1 cup



Onion, sliced
113 g | 226 g



Spring Mix
28 g | 56 g



Russet Potato
2 | 4



Dijon Mustard
1 tbsp | 2 tbsp



Italian
Breadcrumbs
4 tbsp | 8 tbsp



Mayonnaise
4 tbsp | 8 tbsp



Fig Spread
2 tbsp | 4 tbsp



Green Onion
1 | 2



Red Wine Vinegar
1 tbsp | 2 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.

Pantry items | Salt, oil, sugar, pepper

Cooking utensils | 2x baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches, if needed.)
- Pan-fry until cooked through, 4-5 min per side.**

2



Caramelize onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp (2 tsp) sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove from heat, then stir in **vinegar**.
- Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.

5



Toast buns and make sauces

- Halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **bottom buns**.
- Toast in the **top** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, stir together **fig spread** and **half the mayo** in a small bowl. Set aside.
- Thinly slice **green onions**.
- Add **green onions**, **Dijon** and **remaining mayo** to another small bowl. Season with **salt** and **pepper**, then stir to combine.

3



Form patties

Swap | Ground Beef

- Meanwhile, add **pork**, **breadcrumbs** and **¼ tsp (½ tsp) salt** to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you want a more tender patty, add an egg to mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

6



Finish and serve

- Spread **fig mayo** on **top buns**.
- Stack **spring mix**, **patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **green onion sauce** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Form patties

Swap | Ground Beef

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

** Cook to a minimum internal temperature of 74°C/165°F.