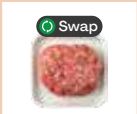




# Pork and Cheddar Burgers with Roasted Potato Wedges

Cozy Comforts

30 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://www.hellofresh.ca)



Ground Pork  
250 g | 500 g



Artisan Bun  
2 | 4



White Cheddar Cheese, shredded  
1/2 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** | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls

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 **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 **pork**\*\*

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