



Crunchy Pork Burgers with Secret Sauce and Potato Wedges

Family Friendly 25 - 35 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Pork



Ground Beef



Spring Mix



Artisan Bun



Crispy Shallots



Cheddar Cheese, shredded



Russet Potato



Mayonnaise



Ketchup



Dill Pickle, sliced



Southwest Spice Blend



Panko Breadcrumbs

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to potato wedges!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Spring Mix	28 g	56 g
Artisan Bun	2	4
Crispy Shallots	28 g	56 g
Cheddar Cheese, shredded	½ cup	1 cup
Russet Potato	2	4
Mayonnaise	4 tbsp	8 tbsp
Ketchup	2 tbsp	4 tbsp
Dill Pickle, sliced	90 ml	180 ml
Southwest Spice Blend	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

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

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.



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Roast potato wedges

- 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 **half the Southwest Spice Blend, salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min.



Make secret sauce

- Meanwhile, drain **pickles**, then roughly chop half.
- Add **mayo, ketchup** and **chopped pickles** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Prep patties

- Meanwhile add **pork, panko, 1 tbsp** (2 tbsp) **oil**, **¼ tsp** (½ tsp) **salt** and **remaining Southwest Spice Blend** to a medium bowl. (**TIP:** If you prefer a more tender patty, add an egg to mixture!)
- Season with **pepper**, then combine.
- Form **pork mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

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



Toast buns

- Halve **buns**. Arrange on an unlined baking sheet, cut-side up.
- Sprinkle **remaining cheese** over **top buns**.
- Toast **buns** in the **bottom** of the oven until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- When **patties** are almost done, sprinkle with **half the cheese**. Cover and continue cooking until **cheese** melts, 1-2 min.



Finish and serve

- Spread **half the secret sauce** over **bottom buns**, then stack with **half the crispy shallots, spring mix, remaining pickles** and **patties**.
- Sprinkle **remaining crispy shallots** over **patties**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining secret sauce** on the side for dipping.

Dinner Solved!