



Crunchy Pork Burgers with Secret Sauce and Potato Wedges

Family Friendly 25-35 Minutes

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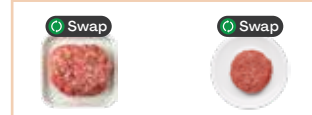
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or

*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](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g

Beyond Meat®
2 | 4



Ground Pork
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

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 | Oil, salt, pepper

Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, strainer, parchment paper, small bowl, large non-stick pan

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 **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.

2



Prep patties

Swap | Ground Beef

- 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).

3



Cook patties

Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- When the pan is 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.

4



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.

5



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!)

6



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.

Measurements
within steps

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

2 | Prep beef patties

Swap | Ground Beef

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****

3 | Cook Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, disregard instructions to form patties. Cook **Beyond Meat® patties** in the same way the recipe instructs you to cook the **pork patties****

** Cook pork, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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