



# Crunchy Pork Burgers with Secret Sauce and Potato Wedges

Family Friendly 30 Minutes



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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

### 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!

### 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

2 Baking sheets, 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	460 g	920 g
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 pork and beef 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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1



### 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.

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.

2



### 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 **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**.\*\*

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!)

3



### 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.

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.

Dinner Solved!