

Hawaiian-Inspired Pork Burgers

with Potato Wedges and Green Onion Aioli Dipping Sauce

Family Friendly 30 Minutes







Ground Pork



Pineapple







Brioche Bun

Teriyaki Sauce



Russet Potato





Panko Breadcrumbs



Spring Mix



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!

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredien

Bust out

Baking sheet, large non-stick pan

Ingredients

3		
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Pineapple	95 g	190 g
Brioche Bun	2	4
Teriyaki Sauce	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Russet Potato	2	4
Spring Mix	28 g	56 g
Panko Breadcrumbs	⅓ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Green Onion	2	4
Oil*		

Pepper*

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.



Cook potatoes

- Cut **potatoes** into ½-inch thick wedges.
- Add potatoes and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with half the garlic salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Prep

- Meanwhile, cut **pineapple** into 1/4-inch slices.
- Cut green onions in half.
- · Halve buns.
- Meanwhile, add pork, panko and remaining garlic salt to a medium bowl.
 Season with pepper, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

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



- 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.**
- Transfer to a plate.



Cook pineapple and green onions

- Add **pineapple** and **green onions** to the same pan. Cook, until warmed through and slightly charred, 1-2 min.
- Transfer **green onions** to a cutting board.
- Add 2 tbsp (4 tbsp) teriyaki sauce to the pan with pineapple. Cook, stirring often, until warmed through.
- Remove from heat.



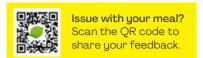
Toast buns and make mayo

- Arrange buns cut-side up, on another unlined baking sheet.
- Toast in the **top** of the oven, until goldenbrown, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)
- Meanwhile, roughly chop green onions.
- Mix mayo and green onions in a small bowl.
 Season with pepper. Set aside.



Flnish and serve

- Spread half the green onion-mayo mixture between bottom buns.
- Stack patties, then pineapple-teriyaki sauce and spring mix on bottom buns. Close with top buns.
- Divide **Hawaiian pork burgers** and **potato wedges** between plates.
- Serve **remaining green onion mayo** on the side for dipping.



^{*} Pantry items

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