



Pork and Cheddar Burgers

with Roasted Potato Wedges

Family Friendly

30-40 Minutes



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 Turkey
- Brioche Bun
- White Cheddar Cheese, shredded
- Onion, sliced
- Spring Mix
- Russet Potato
- Dijon Mustard
- Panko Breadcrumbs
- Mayonnaise
- Cranberry Spread
- Chives
- Red Wine Vinegar

HELLO CARAMELIZED ONIONS
The perfect sweet and savoury burger topper!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Brioche Bun	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Onion, sliced	113 g	226 g
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Dijon Mustard	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Cranberry Spread	2 tbsp	4 tbsp
Chives	7 g	14 g
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast potato wedges

- Cut **potatoes** into ½-inch 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 **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.)



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. **



Caramelize onions

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **vinegar**. Transfer **onions** to a plate and set aside. Carefully wipe the pan clean.



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 **cranberry sauce** and **half the mayo** in a small bowl. Set aside.
- Thinly slice **chives**.
- Add **chives**, **Dijon** and **remaining mayo** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Form patties

- Meanwhile, add **pork**, **panko** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a more tender patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).

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



Finish and serve

- Spread **cranberry 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 **chive mayo** on the side for dipping.

Dinner Solved!