



CUBAN PORK BURGERS

with Dill Pickle and Creamy Mustard Sauce



HELLO

CREAMY MUSTARD SAUCE

Meet the velvety condiment you'll want to dip, drizzle, and spread on everything.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 980

-  Yukon Gold Potatoes
-  Dill Pickle
-  Dijon Mustard
-  Monterey Jack Cheese
(Contains: Milk)
-  Potato Buns
(Contains: Eggs, Milk, Wheat)
-  Fry Seasoning
-  Mayonnaise
(Contains: Eggs)
-  Ground Pork
-  Cumin

START STRONG

Covering your pan at the end of step 5 helps create steam to make the cheese extra melty. If your pan doesn't have a lid, cover it with a large piece of aluminum foil instead.

BUST OUT

- Baking sheet
- Kosher salt
- 2 Small bowls
- Black pepper
- Medium bowl
- Large pan
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes 12 oz | 24 oz
- Dill Pickle 1 | 2
- Fry Seasoning 1 TBSP | 2 TBSP
- Mayonnaise 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 4 tsp
- Ground Pork* 10 oz | 20 oz
- Cumin 1 tsp | 2 tsp
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Potato Buns 2 | 4

* Ground Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Thinly slice **pickle** into rounds.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.



3 MAKE SAUCE

In a small bowl, combine **mayonnaise**, **mustard**, and ½ **tsp sugar** (1 tsp for 4 servings). Season with **salt** and **pepper**.



4 FORM PATTIES

In a medium bowl, combine **pork**, **cumin**, and remaining **Fry Seasoning**. Season generously with **salt** (we used ¾ tsp; use 1½ tsp for 4 servings) and **pepper**. Form into two equal-sized patties (four patties for 4), each a bit wider than a burger bun.



5 COOK PATTIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-6 minutes per side. One minute before they're done, top each patty with **cheese**; cover to melt cheese and allow patties to finish cooking.



6 FINISH AND SERVE

Halve **buns**. Place **1 TBSP butter** (2 TBSP for 4 servings) in a small, microwave-safe bowl. Microwave until melted, about 30 seconds. Toast buns until golden brown, then brush with melted butter. Fill each with a **patty**, **pickle slices**, and **sauce**. Serve with **potato wedges** on the side.

TAKE TWO

Next time, try topping your burger with Swiss cheese and pulled pork for a fully loaded experience.

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