

#### **INGREDIENTS** 2 PERSON | 4 PERSON 1 2 12 oz | 24 oz 1 TBSP | 2 TBSP Onion Potatoes\* Old Bay 🍵 Seasoning 2 TBSP | 4 TBSP 2 tsp | 4 tsp 1 2 Ketchup Dijon Mustard Mayonnaise Contains: Eggs 10 oz | 20 oz 1/2 Cup | 1 Cup 2 4 Ground Pork White Cheddar Potato Buns Contains: Eggs, Milk, Cheese Soy, Wheat **Contains: Milk**



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ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



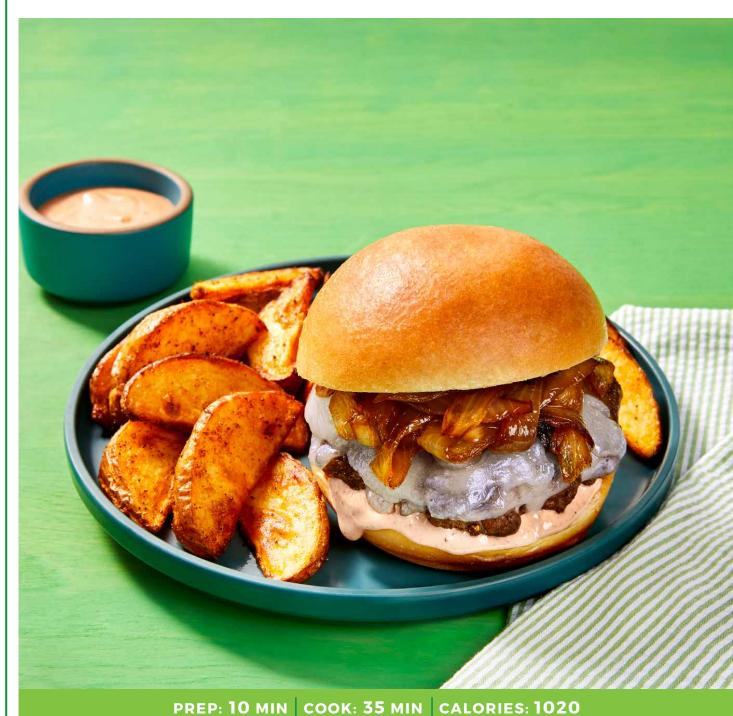
#### 2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



# **CHEESY SMASHED PORK BURGERS**

with Old Bay Fries, Caramelized Onion & Special Sauce



6



## HELLO

## SPECIAL SAUCE

Ketchup, mayo, mustard, and Old Bay make a smoky-sweet spread

## **SMASH HIT**

Why do we ask you to form the pork mixture into balls? Flattening them while cooking gives burgers deliciously crispy, craggy edges.

## **BUST OUT**

- Baking sheet
  2 Small bowls
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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

Ground Beef is fully cooked when internal temperature reaches 160°.



#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**.



## 2 ROAST POTATOES

- Toss potatoes on a baking sheet with a drizzle of oil and half the Old Bay Seasoning (you'll use more later).
  Season lightly with salt and pepper. TIP: No need to season generously—there's already salt and pepper in the seasoning!
- Roast on top rack until browned and crispy, 20-25 minutes.



## **3 CARAMELIZE ONION**

- While potatoes roast, heat a large drizzle of oil in a medium, preferably nonstick, pan over medium-high heat. Add onion: cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add 1 tsp sugar (2 tsp for 4 servings) and a splash of water; cook until onion is caramelized and jammy, 2-3 minutes more. Season with salt and pepper.
- Turn off heat; transfer to a small bowl.



## 4 MAKE SAUCE & FORM PORK

- Meanwhile, in a second small bowl, combine mayonnaise, ketchup, mustard, and as much remaining Old Bay Seasoning as you like. Set aside.
- Form **pork**\* into two equal-size balls (four balls for 4 servings); season all over with **salt** and **pepper**.
- Swap in **beef**\* for pork.



## **5 COOK PATTIES**

- Heat a drizzle of oil in pan used for onion over medium-high heat. Once pan is hot, add pork. Firmly flatten each ball with a spatula to create very thin patties. (TIP: Do so carefully; oil may splatter a bit.) Cook until browned and cooked through, 4-7 minutes per side. (Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.)
- In the last 1-2 minutes of cooking, top patties with **cheddar**; cover pan to melt cheese. Remove from heat.
- Cook **beef** to desired doneness, 3-5 minutes per side. Cook through the rest of the step as instructed.



### 6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Divide buns between plates and fill with **patties**, **caramelized onion**, and **half the special sauce**. Serve **burgers** with **Old Bay fries** on the side and remaining special sauce for dipping.