



CHEESY SMASHED PORK BURGERS

with Old Bay Fries, Caramelized Onion & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Old Bay
Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Ground Pork



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



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.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Ground Beef**

Calories: 1080



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1020



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.