



CHEESY PORK & FRIED PICKLE BURGERS

with Potato Wedges & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 1 TBSP
Fry Seasoning



1 | 2
Old Bay Seasoning



1 | 2
Sliced Dill Pickle



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



1 | 2
Ketchup



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Ground Pork



82 g | 82 g
Tempura Batter Mix
Contains: Eggs, Milk,
Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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: 1170



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1120



HELLO

SPECIAL SAUCE

Ketchup, mayo, and minced pickle create an extraordinary topper.

PUT IT ON ICE

Pro tip: Using cold water makes a tempura batter that fries up light and crisp—the colder the water, the better!

BUST OUT

- Baking sheet
- Small bowl
- 2 Medium bowls
- Whisk
- Large pan
- Medium pan
- Paper towels
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP + more for frying**)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Mince **two pickle slices (four slices for 4 servings)**. Halve **buns**.



2 ROAST WEDGES & MIX SAUCE

- Toss **potatoes** on a baking sheet with **half the Old Bay Seasoning (you'll use the rest later)**, a **large drizzle of oil**, and a **big pinch of salt and pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- In a small bowl, combine **ketchup, mayonnaise, minced pickle**, and a **pinch of pepper**. Set aside.



3 FORM PATTIES

- In a medium bowl, combine **pork***, **half the Fry Seasoning (all for 4 servings)**, **½ tsp salt (1 tsp for 4)**, and **pepper**.
- Form into two patties (**four patties for 4**), each slightly wider than a burger bun.

🔄 Swap in **beef*** for pork.



4 MAKE BATTER

- In a second medium bowl, whisk together **half the tempura mix (all for 4 servings)**, **remaining Old Bay Seasoning**, **4 TBSP cold water (6 TBSP for 4)**, and a **pinch of salt and pepper**. **TIP: If needed, add more cold water 1 TBSP at a time until mixture reaches a pancake-batter-like consistency.**



5 COOK PATTIES

- Heat a **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.
- In the last minute of cooking, top each patty with **Monterey Jack**; cover pan to melt cheese.



6 FRY PICKLES

- While patties cook, heat a **½-inch layer of oil** in a medium heavy-bottomed pan over medium-high heat.
- Pat **remaining pickle slices** dry with paper towels, then stir into **batter** until fully coated.
- Once **oil** is hot enough that a drop of batter sizzles when added to pan, working in batches, add **coated pickles** in a single layer. Cook until golden brown, 2-3 minutes on the first side and 1-2 minutes on the second side.
- Using a slotted spoon, transfer pickles to a paper-towel-lined plate.



7 FINISH & SERVE

- Toast **buns** until golden.
- Spread cut sides of top buns with as much **sauce** as you like. Fill buns with **patties** and **fried pickles**.
- Divide **burgers** between plates; serve with **potato wedges** and any remaining sauce on the side.

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

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