

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Large bowl
- Small bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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

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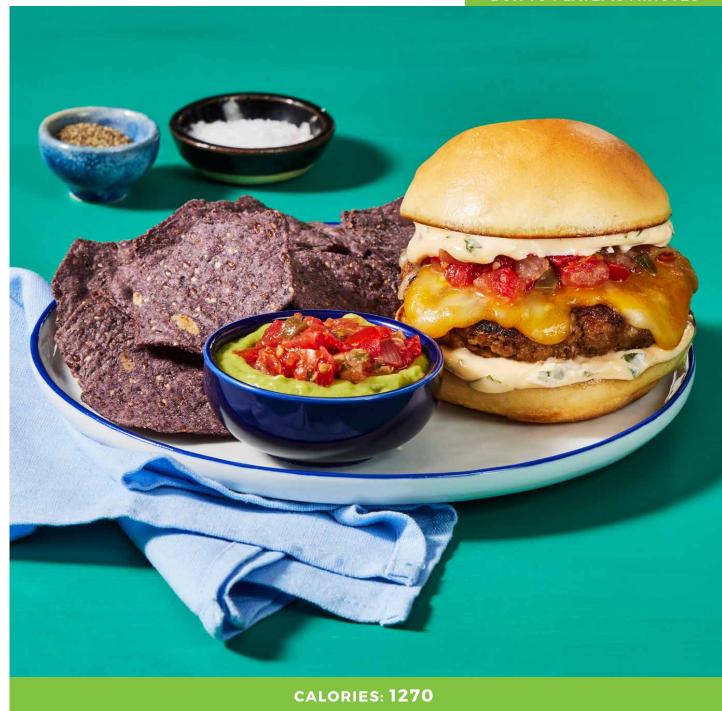
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CHEESY CANTINA PORK BURGERS

Cilantro Mayo, Tortilla Chips & Guacamole



BOX TO PLATE: 15 MINUTES







1 SIZZLE



10 oz | 20 oz Ground Pork



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



Chicken Stock Concentrates



1TBSP | 1TBSP Mexican Spice Blend



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk





• Drizzle **oil** in a hot large, preferably nonstick, pan. Add patties and

cook until browned and cooked through, 3-5 minutes per side. In the last 1-2 minutes of cooking, top patties with cheese; cover pan until cheese melts.

3 SERVE



4 oz | 8 oz Pico de Gallo



3 oz 6 oz Blue Corn Tortilla Chips Contains: Sesame



½ Cup | 1 Cup Guacamole

- Spread cut sides of buns with cilantro mayo. Fill with patties and half the pico de gallo (draining first).
- Serve burgers with tortilla chips. Top **guacamole** with remaining pico de gallo and serve on the side for dipping.



2 PREP







4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Hot Sauce



Potato Buns Contains: Eggs, Milk, Soy, Wheat

- While patties cook, wash and dry produce.
- Toast buns.
- While buns toast, finely chop cilantro.
- In a small bowl, whisk together mayo and as much cilantro and hot sauce as you like. Taste and season with salt and pepper.

