



CHEESY CANTINA PORK BURGERS

Cilantro Mayo, Tortilla Chips & Guacamole

**FAST &
FRESH**

BOX TO PLATE: 15 MINUTES

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)



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CALORIES: 1270

1 SIZZLE



10 oz | 20 oz
Ground Pork



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



1 TBSP | 1 TBSP
Mexican Spice
Blend



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

- In a large bowl, combine **pork***, **panko**, **stock concentrates**, **half the Mexican Spice Blend**, and **¼ tsp salt (all the Mexican Spice Blend and ½ tsp salt for 4)**. Form into two patties (**four patties for 4**), each slightly wider than a burger bun.
- 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.



2 PREP



¼ oz | ½ oz
Cilantro



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Hot Sauce



2 | 4
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**.



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.

