



Ground Beef\*\*

🔄 Calories: 990

5

# **PORK BANH MI BURGERS**

with Pickled Veggie Slaw, Sriracha Mayo & Garlic Potato Wedges



PREP: 10 MIN COOK: 35 MIN CALORIES: 940

6



## HELLO

#### **PICKLED VEGGIE SLAW**

Classic banh mi sandwich toppings-think cilantro, pickled cucumber. and carrot-all tossed into a tangy slaw for burgers

# **FLAVOR BOOST**

When you see a note to add Sriracha to your mayo "to taste" in step 4, we mean it! Keep a small spoon handy to taste in between additions and adjust as needed to achieve your perfect heat level. Your dish will be all the better for it.

#### **BUST OUT**

- Peeler Baking sheet Small bowl
- Box grater
- 2 Medium bowls Large pan
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)
- Cooking oil (4 tsp | 4 tsp)

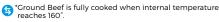
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\*Ground Pork is fully cooked when internal temperature reaches 160





#### **1 PREP**

to taste.

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim and thinly slice **cucumber** crosswise into rounds. Trim. peel. and grate **carrot** on the largest holes of a box grater. Roughly chop cilantro. Halve lime. Halve, peel, and thinly slice shallot. Cut potatoes into ½-inch-thick wedges. Peel and mince ginger.

**4 MAKE SRIRACHA MAYO** 

• While potatoes roast, in a small bowl.

combine **mayonnaise** with **Sriracha** 



#### 2 MAKE SLAW

 In a medium bowl. combine cucumber, carrot, half the cilantro. juice from half the lime, 1 tsp sugar, and as much shallot as you like. (For 4 servings, use juice from whole lime and 2 tsp sugar.) Season with a big pinch of salt and pepper. Set aside to marinate.



## **3 ROAST POTATOES**

- Toss **potatoes** on a baking sheet with half the garlic powder (you'll use the rest later), a large drizzle of oil, salt, and **pepper**.
- Roast on top rack until golden brown and tender. 20-25 minutes.



#### **5 FORM & COOK PATTIES**

- In a second medium bowl, combine pork\*, ginger, ponzu, remaining cilantro, remaining garlic powder, 1 tsp sugar, and ¼ tsp salt. (For 4 servings, use 2 tsp sugar and  $\frac{1}{2}$  tsp salt.)
- Form mixture into two patties (four patties for 4), each slightly wider than a burger bun.
- Heat a large drizzle of oil in a large pan over medium heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
  - Swap in **beef**\* for pork; cook to desired doneness, 3-5 minutes per side.



#### **6 FINISH & SERVE**

- While patties cook, halve and toast buns. TIP: For a deeper flavor, toast in pan used for patties over medium heat.
- Spread as much Sriracha mayo as you like onto cut sides of top buns. Fill buns with **patties** and **some pickled** veggie slaw. Divide burgers between plates; serve with garlic potato wedges and remaining pickled veggie slaw on the side, with any remaining Sriracha mayo as a dipper.

