



NACHO PORK BURGERS

with Jalapeño Cheese Sauce, Crispy Fried Onions & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Jalapeño



1 TBSP | 2 TBSP
Fry Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



10 oz | 20 oz
Ground Pork



2 | 4
Brioche Buns
Contains: Wheat



1 | 2
Crispy Fried Onions
Contains: 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: 1320



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1270



HELLO

NACHO BURGERS

Pork patties are topped with a velvety cheese sauce flecked with roasted jalapeño.

CUTE DIMPLES

After shaping the patties in Step 5, make a slight indentation in the center of each with two fingers. This will keep them flat and stop them from puffing up while they cook.

BUST OUT

- Baking sheet
- Whisk
- 2 Medium bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Slice **jalapeño** into ¼-inch-thick rounds, removing ribs and seeds for less heat.



4 ROAST JALAPEÑO

- Once potatoes have roasted 15 minutes, remove baking sheet from oven. Add **sliced jalapeño** to sheet next to **potatoes**.
- Return to top rack until veggies are tender, 5-10 minutes more.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Roast on top rack until lightly golden and almost tender, 15 minutes (you'll add the jalapeño then).



5 COOK PATTIES & TOAST BUNS

- In a second medium bowl, combine **pork*** with **remaining Fry Seasoning**. Form into two patties (four patties for 4 servings), each slightly wider than a burger bun. Season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- Meanwhile, halve **buns**; toast until golden. Spread cut sides with **1 TBSP butter** (2 TBSP for 4).

↻ Swap in **beef*** for pork. Cook to desired doneness, 3-5 minutes per side.



3 MAKE SAUCE

- Meanwhile, combine **cream sauce base** and **stock concentrate** in a medium microwave-safe bowl. Microwave until steaming, 1 minute.
- Whisk in **cheddar** and **Monterey Jack** until smooth and slightly thickened. Season with **salt** and **pepper**. Microwave 30 seconds more, then stir to combine.



6 FINISH & SERVE

- Roughly chop **roasted jalapeño**. Microwave **cheese sauce** again until warmed through, 30 seconds. Whisk in **1 TBSP butter** (2 TBSP for 4 servings) and chopped jalapeño to taste.
- Fill **buns** with **patties**, cheese sauce, and **crispy fried onions**. Serve with **potato wedges** and remaining cheese sauce on the side for dipping.

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

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