



CHEESY SMASHED PORK BURGERS

with Old Bay Fries, Caramelized Onion & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Old Bay
Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Ketchup



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Ground Pork



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, 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: 1080



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1020



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SMASH HIT

Why do we ask you to form the pork mixture into balls? Flattening them while cooking gives burgers deliciously crispy, craggy edges.

BUST OUT

- Baking sheet
- 2 Small bowls
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil** and **half the Old Bay Seasoning** (you'll use more later). Season lightly with **salt** and **pepper**. **TIP: No need to season generously—there's already salt and pepper in the seasoning!**
- Roast on top rack until browned and crispy, 20-25 minutes.



3 CARAMELIZE ONION

- While potatoes roast, heat a **large drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar** (2 tsp for 4 servings) and a **splash of water**; cook until onion is caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl.



4 MAKE SAUCE & FORM PORK

- Meanwhile, in a second small bowl, combine **mayonnaise**, **ketchup**, **mustard**, and as much **remaining Old Bay Seasoning** as you like. Set aside.
- Form **pork*** into two equal-size balls (four balls for 4 servings); season all over with **salt** and **pepper**.

🔄 Swap in **beef*** for pork.



5 COOK PATTIES

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Once pan is hot, add **pork**. Firmly flatten each ball with a spatula to create very thin patties. (**TIP: Do so carefully; oil may splatter a bit.**) Cook until browned and cooked through, 4-7 minutes per side. (**Don't worry if the patties aren't perfectly round—those irregular edges will turn crispy.**)
- In the last 1-2 minutes of cooking, top patties with **cheddar**; cover pan to melt cheese. Remove from heat.

🔄 Cook **beef** to desired doneness, 3-5 minutes per side. Cook through the rest of the step as instructed.



6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Divide buns between plates and fill with **patties**, **caramelized onion**, and **half the special sauce**. Serve **burgers** with **Old Bay fries** on the side and remaining special sauce for dipping.

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

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