



PORK SAUSAGE BURGERS WITH MONTEREY JACK

plus Pickled Red Onion, Spicy Mayo & Arugula Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



5 tsp | 10 tsp
Red Wine Vinegar



9 oz | 18 oz
Italian Pork Sausage



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Hot Sauce



1 | 2
Croutons
Contains: Milk, Wheat



2 oz | 4 oz
Arugula



2 | 4
Potato Buns
Contains: Soy, Wheat



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



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 710



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 740



HELLO FRESH

HELLO

QUICK PICKLE

Pickling onion with a little help from your microwave helps it get tangy in a snap!

CUTE DIMPLES

After shaping the patties in Step 3, make a slight indentation with two fingers in the center of each one. This will help them stay flat instead of puffing up as they cook.

BUST OUT

- 2 Small bowls
- Strainer
- Plastic wrap
- Large bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Sugar (**¼ tsp** | **½ tsp**)
- Cooking oil (**1 tsp** | **1 tsp**)
- Olive oil (**1 TBSP** | **2 TBSP**)

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

🔄 *Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion** (whole onion for 4 servings).



2 PICKLE ONION

- In a small microwave-safe bowl, combine **sliced onion**, **vinegar**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a **pinch of salt**. Cover tightly with plastic wrap and microwave until sugar has dissolved, 1 minute.
- Keep covered, stirring occasionally, until ready to use in Step 5.



3 FORM & COOK PATTIES

- Remove **sausage*** from casing if necessary; discard casing. Form into two patties (**four patties for 4 servings**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium-high heat. 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 **Monterey Jack**; cover pan to melt cheese.

🔄 Swap in **chicken sausage*** for pork sausage.



4 MAKE SPICY MAYO

- While patties cook, in a second small bowl, combine **mayonnaise** and as much **hot sauce** as you like. Set aside until ready to serve.



5 MAKE SALAD & TOAST BUNS

- Lightly crush **croutons** in bag.
- Drain liquid from **pickled onion** into a large bowl; return drained onion to small bowl and set aside.
- To bowl with **pickling liquid**, add **1 TBSP olive oil** (**2 TBSP for 4 servings**); whisk to combine. Add **arugula** and crushed croutons; toss to combine. Season with **salt** and **pepper** to taste.
- Halve and toast **buns**.



6 FINISH & SERVE

- Evenly spread cut sides of **buns** with **spicy mayo**. Fill buns with **patties** and as much **pickled onion** as you like.
- Divide **burgers** and **salad** between plates. (**TIP: Add any remaining pickled onion to salad if desired.**) Serve.

WK 20-7