Pork Banh Mi Burgers

with Pickled Veggie Slaw, Sriracha Mayo & Garlic Potato Wedges

35-45 Minutes · Calories: 950 · Protein: 32 g

Ingredients 2 Person | 4 Person

- ¼ oz | ½ oz Cilantro
- 1 | 1 Lime
- 1 | 1 Shallot
- 1 Thumb(s) | 2 Thumb(s) Ginger
- 1 tsp | 2 tsp Garlic Powder
- 2 TBSP | 4 TBSP Mayonnaise
- 1 tsp | 2 tsp Sriracha
- 12 oz | 24 oz Potatoes*
- 2 | 4 Potato Buns
- 1 | 2 Mini Cucumber
- 18 ml | 36 ml Ponzu Sauce
- 10 oz | 20 oz Ground Pork
- 3 oz | 6 oz Carrot

*The ingredient you received may be a different color.

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Pickled Veggie Slaw

Classic banh mi sandwich toppings—think cilantro, pickled cucumber, and carrot—all tossed into a tangy slaw

Before you start

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.

Cooking tools

peeler, box grater, medium bowls, baking sheet, small bowl, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar

Nutrition

Nutrients	per serving
Calories:	950
Total Fat:	49g
Saturated Fat:	13g
Sodium:	1170mg
Total Carbohydrate:	87g
Dietary Fiber:	7g
Added Sugars:	11g
Protein:	32g

Allergens

mayonnaise (contains: eggs), potato buns (contains: soy, wheat), ponzu sauce (contains: fish, soy, wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 Prep

- 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**.

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.

4 Make Sriracha Mayo

- While potatoes roast, in a small bowl, combine **mayonnaise** with **Sriracha** to taste.

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 ½ 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.

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.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

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