



PORK BANH MI BURGERS

with Pickled Veggie Slaw, Sriracha Mayo & Garlic Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Mini Cucumber



3 oz | 6 oz
Carrot



1 | 1
Shallot



1 Thumb | 2 Thumbs
Ginger



¼ oz | ½ oz
Cilantro



1 | 1
Lime



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Sriracha



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



18 ml | 36 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



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.

HELLO

PICKLED VEGGIE SLAW

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 940



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

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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**.



4 MAKE SRIRACHA MAYO

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



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.



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.



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.



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 Pork is fully cooked when internal temperature reaches 160°.