

INGREDIENTS

2 PERSON | 4 PERSON

Persian Cucumber

Cilantro

5 tsp | 5 tsp

Rice Wine Vinegar

1 tsp | 2 tsp

12 ml | 24 ml

Ponzu Sauce Contains: Fish, Soy, Wheat

Sriracha 🖠



12 oz | 24 oz Yukon Gold Potatoes*



3 oz | 6 oz Carrot



Red Onion



1 tsp | 2 tsp Garlic Powder



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs, Soy



10 oz | 20 oz Ground Pork



Potato Buns Contains: Eggs, Milk, Soy, Wheat

*The ingredient you received may be a different color.

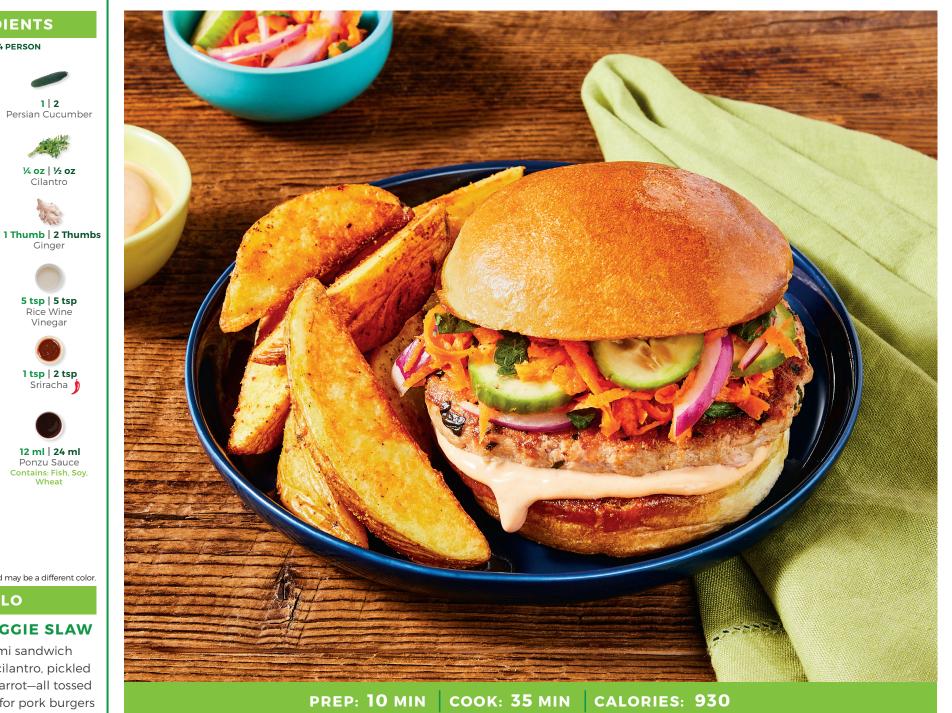
HELLO

PICKLED VEGGIE SLAW

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

BANH MI-STYLE PORK BURGERS

with Pickled Veggie Slaw, Sriracha Mayo & Garlic Potato Wedges





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

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges.
 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, peel, and thinly slice half the
 onion (use the rest as you like). Peel
 and mince ginger.



2 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.



3 MAKE SLAW

 While potatoes roast, in a medium bowl, combine cucumber, carrot, half the cilantro, half the vinegar, 1 tsp sugar, and as much sliced onion as you like. (For 4 servings, use all the vinegar and 2 tsp sugar.) Season with a big pinch of salt and pepper. Set aside to pickle.



4 MAKE SRIRACHA MAYO

• Meanwhile, 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 bottom 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. Serve with any remaining Sriracha mayo for dipping.

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