



BBQ CHEDDAR PORK BURGERS

with Chipotle Aioli & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



12 oz | 24 oz
Yukon Gold
Potatoes



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Chipotle Powder



4 TBSP | 8 TBSP
Classic BBQ Sauce



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Pork



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Wheat

HELLO

CLASSIC BBQ SAUCE

A blend of sweet, tangy, and smoky flavors makes this finger-lickin' condiment a mainstay.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



AS YOU LIKE IT

Chipotle powder has a rich, smoky flavor and spiciness on par with a jalapeño (the pepper it's made from!). If you're spice-sensitive, start with a small pinch in the mayo in step 1, then taste and add more from there if desired. You're the chef, after all.

BUST OUT

- Small bowl
- Large pan
- Medium bowl
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)



1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Cut **potatoes** into ½-inch-thick wedges. Halve **buns**.
- In a small bowl, combine **mayonnaise** and **chipotle powder** to taste (start with a pinch, then taste and add more from there if desired). Season with **salt** and **pepper**; set aside.
- **4 SERVINGS:** Mince a few onion slices until you have 4 TBSP.



4 FORM PATTIES

- Meanwhile, in a large bowl, combine **pork***, **minced onion**, remaining **Fry Seasoning**, **pepper**, and ½ tsp salt.
- Form into two patties, each a bit wider than a burger bun.
- **4 SERVINGS:** Use 1 tsp salt. Form mixture into four patties.



2 CARAMELIZE ONION

- Melt **1 TBSP butter** in a large pan over medium heat. Add **sliced onion** and season with **salt**. Cook, stirring occasionally, until softened and lightly browned, 10-15 minutes.
- Stir in half the **BBQ sauce** (you'll use the rest later); cook until sauce is warmed through, 1-2 minutes. Turn off heat; transfer to a medium bowl. Wash out pan.
- **TIP:** Lower heat and add a splash of water if onion begins to burn.



5 COOK & TOAST

- Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **cheddar**; cover pan until cheese melts. Remove from pan and set aside.
- While patties cook, toast **buns** until golden.



3 ROAST POTATOES

- While onion cooks, toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Roast on top rack until browned, 20-25 minutes.



6 SERVE

- Spread bottom **buns** with remaining **BBQ sauce**. Spread top buns with **chipotle aioli**. Fill buns with **patties** and **caramelized onion**.
- Divide **burgers** between plates and serve with **potato wedges** on the side.

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