



# EL PASO PORK BURGERS

stuffed with Monterey Jack & served with Potato Wedges



## HELLO EL PASO PORK BURGERS

Inspired by the Tex-Mex capital, these burgers boast succulent pork patties flavored with warm Southwest spices and a topping of deliciously charred veggies.

PREP: 5 MIN

TOTAL: 35 MIN

CALORIES: 940



Yukon Gold Potatoes



Red Onion



Garlic Powder



Monterey Jack Cheese  
(Contains: Milk)



Potato Buns  
(Contains: Eggs, Milk, Wheat)



Poblano Pepper



Southwest Spice Blend



Ground Pork



Mayonnaise  
(Contains: Eggs)



## START STRONG

It's OK if some of the cheese oozes out while the patties cook in step 4. It'll crisp up in the pan, turning it toasty and extra delicious.

## BUST OUT

- Baking sheet
- Kosher salt
- Large bowl
- Black pepper
- Large pan
- Small bowl
- Vegetable oil (1 TBSP | 1 TBSP)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Garlic Powder **1 tsp** | **2 tsp**
- Poblano Pepper  **1** | **2**
- Red Onion **1** | **2**
- Ground Pork\* **10 oz** | **20 oz**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Potato Buns **2** | **4**

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



## 1 PREP POTATOES

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss on one side of a baking sheet with a drizzle of **oil**, **1 tsp Southwest Spice** (2 tsp for 4; you'll use the rest later), **¼ tsp garlic powder** (½ tsp for 4; you'll use more in the next step), **salt**, and **pepper**.



## 4 COOK PATTIES

When veggies have about 10 minutes left, heat a drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side. Turn off heat; transfer to a plate.



## 2 ROAST VEGGIES

Halve **poblano** lengthwise; remove stem and seeds. Peel and slice **onion** into ½-inch-thick rounds. Toss veggies on opposite side of baking sheet from **potatoes** with a drizzle of **oil**; season with **salt** and **pepper**. Sprinkle insides of poblano halves with **¼ tsp garlic powder** (½ tsp for 4 servings; you'll use the rest later); arrange cut sides down. Roast on top rack until potatoes are crispy and veggies are lightly charred, 20-25 minutes. (For 4, use 2 baking sheets; roast potatoes on top rack and poblanos and onions on middle rack.)



## 5 MAKE GARLIC MAYO & TOAST BUNS

Meanwhile, in a small bowl, combine **mayonnaise** and remaining **garlic powder**. Season with **pepper**. Halve **buns**; toast in oven (or toaster oven) until golden brown.



## 3 STUFF PATTIES

Meanwhile, in a large bowl, combine **pork**, remaining **Southwest Spice**, **¾ tsp salt** (1½ tsp for 4 servings), and **pepper**. Form mixture into two ½-inch-thick patties (four patties for 4). Divide **Monterey Jack** between centers of each patty. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties.



## 6 SERVE

Spread bottom **buns** with **garlic mayo**. Fill buns with **patties**, **poblano**, and **onion**. (**TIP:** If poblano halves are very large, cut in half crosswise.) Serve with **potatoes** on the side.

## TACO TUESDAYS

Try roasting poblano and onion again to fill out the veggie portion of a build-your-own taco bar.



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