



# GOUDA PORK BURGERS

with Caramelized Sriracha Onion and Potato Wedges



## HELLO

### SRIRACHA ONION

Sautéed until soft and jammy, then seasoned with a kick of hot sauce

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1070



Yellow Onion



Garlic



Yukon Gold Potatoes



Sriracha



Gouda Cheese  
(Contains: Milk)



Sour Cream  
(Contains: Milk)



Lime



Potato Buns  
(Contains: Wheat, Milk, Eggs)



Smoked Paprika



Ground Pork



Mayonnaise  
(Contains: Eggs)

## START STRONG

If you have it, toss a small pinch of baking soda into the pan with the onion in step 3. It will help the slices soften, brown, and become delectably jammy.

## BUST OUT

- Zester
- Grater
- Baking sheet
- Medium pan
- Olive oil (4 tsp | 4 tsp)
- Sugar (¾ tsp | 1½ tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Large bowl
- Large pan
- Small bowl

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Lime 1 | 1
- Garlic 1 Clove | 2 Cloves
- Potato Buns 2 | 4
- Yukon Gold Potatoes 12 oz | 24 oz
- Smoked Paprika 1 tsp | 2 tsp
- Sriracha 1 tsp | 2 tsp
- Ground Pork 10 oz | 20 oz
- Gouda Cheese 2 Slices | 4 Slices
- Mayonnaise 2 TBSP | 4 TBSP
- Sour Cream 2 TBSP | 4 TBSP

## WINE CLUB

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Halve, peel, and thinly slice onion. Mince a few slices until you have 2 TBSP. Zest ½ tsp zest from lime, then cut into quarters. Grate 1 clove garlic (we sent more). Split buns in half. Cut potatoes into ½-inch-thick wedges.



## 4 COOK PATTIES

While onion cooks, in a large bowl, mix pork, minced onion, half the grated garlic, remaining paprika, ½ tsp sugar, and a few big pinches of salt. Shape into two patties slightly wider than the buns. Heat a large drizzle of olive oil in a large pan over medium heat. Add patties and cook 7 minutes on one side. Flip and cook 4 minutes more on other side, then top each with a slice of gouda. Cook until patties reach desired doneness.



## 2 ROAST POTATOES

Toss potatoes on a baking sheet with a large drizzle of olive oil, half the paprika, and a large pinch of salt and pepper. Roast in oven until tender and browned, about 20 minutes.



## 5 TOAST BUNS AND MIX SAUCE

Remove patties from pan and set aside. Add buns cut-side down to same pan over medium heat. (TIP: Work in batches if not all will fit.) Toast until golden, about 1 minute. In a small bowl, mix lime zest, a squeeze of lime juice, mayonnaise, sour cream, and a pinch of remaining garlic (use more to taste). Season with salt and pepper.



## 3 COOK ONION

Meanwhile, melt 2 TBSP butter in a medium pan over medium heat. Add sliced onion, ¼ tsp sugar, and a pinch of salt. Cook, tossing occasionally, until softened and beginning to brown, 10-15 minutes. (TIP: Lower heat and add a splash of water if onion starts to burn.) Stir in sriracha (to taste) and a squeeze of lime juice. Remove pan from heat.



## 6 ASSEMBLE BURGERS

Spread as much of the sauce as you like onto bottom halves of buns, then fill buns with patties and onion. Divide burgers and potatoes between plates. Serve with any remaining sauce on the side for dipping.

## GOUDA TIMES!

Making a burger that's cheesy is easy breezy.

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