



# GOUDA PORK BURGERS

with Caramelized Sriracha Onion & Potato Wedges



## HELLO SRIRACHA ONION

This feisty topping adds zingy flavor and a punch of heat to cheesy burgers.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 1100**



Yellow Onion



Garlic



Yukon Gold Potatoes



Sriracha



Gouda Cheese  
(Contains: Milk)



Sour Cream  
(Contains: Milk)



Lime



Potato Buns  
(Contains: Eggs, Milk, Wheat)



Smoked Paprika



Ground Pork



Mayonnaise  
(Contains: Eggs)



## START STRONG

If you have some baking soda in your pantry, toss a small pinch 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
- Large bowl
- Sugar (¾ tsp | 1½ tsp)
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Large pan
- Small bowl
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Yellow Onion **1** | **2**
- Lime **1** | **1**
- Garlic **2 Cloves** | **2 Cloves**
- Potato Buns **2** | **4**
- 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**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Grate **1 clove garlic** (2 cloves for 4). Halve **buns**.



## 4 COOK PATTIES

While onion cooks, in a large bowl, combine **pork**, **minced onion**, half the **grated garlic**, remaining **paprika**, ½ **tsp sugar** (1 tsp for 4 servings), and **salt**. Form into two patties (four for 4), each slightly wider than a burger bun. Heat a large drizzle of **olive oil** in a large pan over medium 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 **gouda**; cover pan until cheese melts. Remove from pan and set aside.

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## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **paprika** (you'll use the rest later), and a big pinch of **salt** and **pepper**. Roast until browned and tender, 20-25 minutes.



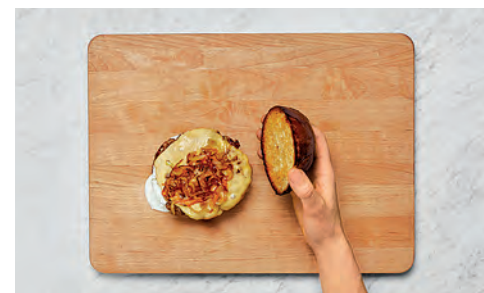
## 5 TOAST BUNS & MAKE SAUCE

Toast **buns** until golden. (**TIP:** For a deeper flavor, toast in pan used for patties over medium heat.) Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, a squeeze of **lime juice**, **lime zest** to taste, and a pinch of remaining **grated garlic** to taste. Season with **salt** and **pepper**.



## 3 COOK ONION

Meanwhile, melt **2 TBSP butter** (3 TBSP for 4 servings) in a medium pan over medium heat. Add **sliced onion**, ¼ **tsp sugar** (½ tsp for 4), and **salt**. Cook, stirring, until browned and softened, 10-15 minutes. (**TIP:** Lower heat and add a splash of water if onion starts to burn.) Stir in a squeeze of **lime juice** and **sriracha** to taste.



## 6 SERVE

Spread as much **sauce** as you like onto **bottom buns**, then fill with **patties** and **sriracha onion**. Divide **burgers** and **potatoes** between plates. Serve with any remaining sauce and **lime wedges** on the side.

## DOUBLE DIP

Used all the mayo mixture for your burgers? We also love the potato wedges with BBQ sauce.

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