



PORK LUAU BURGERS

with Pineapple Relish and Green Salad



HELLO

PINEAPPLE RELISH

Caramelized pineapple and onion make for one sweet burger topping.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 790**

- | | | | | | |
|---|--|--|---|---|--|
| 
Garlic | 
Red Onion | 
Ground Pork | 
Honey | 
Brioche Buns
<small>(Contains: Wheat, Milk, Eggs)</small> | 
White Wine Vinegar |
| 
Cilantro | 
Pineapple | 
Soy Sauce
<small>(Contains: Soy)</small> | 
Persian Cucumber | 
Spring Mix Lettuce | 
Mayonnaise
<small>(Contains: Eggs)</small> |

START STRONG

Cover the pineapple relish with foil while you make the burgers to keep it nice and warm.

BUST OUT

- Strainer
- 2 Medium bowls
- Large pan
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|-----------------|
| • Garlic | 1 tsp 2 tsp |
| • Cilantro | ¼ oz ¼ oz |
| • Red Onion | 1 1 |
| • Pineapple | 4 oz 8 oz |
| • Ground Pork | 10 oz 20 oz |
| • Soy Sauce | 1 TBSP 2 TBSP |
| • Honey | 1 tsp 2 tsp |
| • Persian Cucumber | 1 2 |
| • Brioche Buns | 2 4 |
| • Spring Mix Lettuce | 2 oz 4 oz |
| • White Wine Vinegar | 1 tsp 2 tsp |
| • Mayonnaise | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH

Le Coq Bleu
Côtes du Rhône Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat toaster oven or oven to 400 degrees. Mince or grate **garlic** until you have 1 tsp (you may have a clove left over). Chop **cilantro**. Halve, peel, and thinly slice **onion**. Drain **pineapple**.



2 MAKE BURGERS

In a medium bowl, mix together **pork, cilantro, garlic, soy sauce,** and **1 tsp honey** (we sent more). Form into two ¾-inch-thick patties. Season with **salt** and **pepper**.



3 MAKE RELISH

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until softened, 3-4 minutes. Toss **pineapple** into pan and cook until lightly browned, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



4 COOK BURGERS

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **burgers** to pan and cook until browned on bottom, 4-5 minutes. Flip, cover pan, and cook on other side until no longer pink in center, 3-4 minutes more.



5 MAKE SALAD AND TOAST BUNS

Meanwhile, thinly slice **cucumber**. Split **buns** in half and toast in toaster oven or oven until golden brown, 3-5 minutes. (**TIP:** Place the buns on a baking sheet first if you're toasting them in the oven.) In another medium bowl, toss cucumber, **lettuce, 1 tsp vinegar** (we sent more), and a drizzle of **olive oil**. Season with **salt** and **pepper**.



6 ASSEMBLE AND SERVE

Spread **buns** with **mayonnaise**, then fill with **burgers, pineapple relish,** and a small amount of **salad**. Divide between plates and serve with remaining salad on the side.

GOLDEN!

Pineapple on a burger?
Let's get tropical!

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