



ITALIAN PORK BURGERS

on Garlic-Buttered Buns with Oven Fries



HELLO BALSAMIC ONION

Gently cooked 'til it's silky and tangy-sweet

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 1010



Yukon Gold Potatoes



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Balsamic Vinegar



Italian Seasoning



Mozzarella Cheese
(Contains: Milk)



Red Onion



Fry Seasoning



Ground Pork



Garlic Powder

START STRONG

After topping patties with cheese in step 5, add a splash of water to the pan. This will create steam, which will help melt the cheese faster.

BUST OUT

- Baking sheet
- Medium bowl
- 2 Small bowls
- Large pan
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Red Onion **1** | **2**
- Brioche Buns **2** | **4**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Ground Pork* **10 oz** | **20 oz**
- Italian Seasoning **1 tsp** | **2 tsp**
- Garlic Powder **1 tsp** | **2 tsp**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Mozzarella Cheese **½ Cup** | **1 Cup**

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

WINE CLUB

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1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Slice **potatoes** into ½-inch wedges. Halve, peel, and very thinly slice **red onion**. Halve **buns**.



4 CARAMELIZE ONION

Heat a large drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring, until softened and lightly browned, about 10 minutes. (**TIP:** Add a splash of water if onion begins to brown too fast.) Stir in **vinegar** and **1 tsp sugar** (2 tsp for 4 servings); cook until jammy, about 1 minute. Season with **salt** and **pepper**. Turn off heat; transfer to a second small bowl. Wash out pan.

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2 MAKE OVEN FRIES

Toss **potatoes** on baking sheet with a large drizzle of **oil**, half the **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and crispy, 25-30 minutes.



5 COOK PATTIES

Heat another large drizzle of **oil** in same pan over medium-high heat. Add **patties** and cook until browned and cooked through, 3-5 minutes per side. Evenly top with **mozzarella** in the last 2-3 minutes of cooking. (**TIP:** Cover pan to melt cheese faster.)



3 FORM PATTIES AND MAKE GARLIC BUTTER

Meanwhile, in a medium bowl, combine **pork**, **Italian Seasoning**, remaining **Fry Seasoning**, and **¾ tsp salt** (1½ tsp for 4 servings). Form into two ½-inch-thick patties (four for 4), slightly wider than burger buns. Season all over with **salt** and **pepper**; set aside. Place **2 TBSP butter** (3 TBSP for 4) in a small, microwave-safe bowl. Microwave until melted, about 30 seconds. Stir in **garlic powder** to taste.



6 SERVE

Toast **buns** until golden brown. Spread **garlic butter** onto cut sides of toasted buns. Fill buns with **patties** and top with caramelized **onion**. Divide between plates and serve with **oven fries** on the side.

ALLIUM-AZING

Try making tangy-sweet balsamic caramelized onions to top pizza!

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