



SMOKED GOUDA PORK BURGERS

with Caramelized Sriracha Onion and Potato Wedges



HELLO
SRIRACHA ONION
 Sautéed until soft and caramelized, then seasoned with a kick of hot sauce

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 1060



Yellow Onion



Garlic



Yukon Gold Potatoes



Sriracha



Smoked Gouda Cheese
 (Contains: Milk)



Potato Buns
 (Contains: Wheat, Milk, Eggs)



Lime



Sour Cream
 (Contains: Milk)



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
- Smoked Gouda Cheese 2 Slices | 4 Slices
- Mayonnaise 2 TBSP | 4 TBSP
- Sour Cream 2 TBSP | 4 TBSP

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.** 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 sliced 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.

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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 sides 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 **sriracha onion**. Divide burgers and **potatoes** between plates. Serve with any remaining sauce on the side for dipping.

TAKE TWO

We also love sriracha onion on nachos, chili, and tacos.

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