



SMOKED GOUDA PORK BURGERS

with Caramelized Sriracha Onions and Potato Wedges



HELLO
SRIRACHA ONIONS

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

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



Yellow Onions



Garlic



Yukon Gold Potatoes



Sriracha



Smoked Gouda Cheese
(Contains: Milk)



Potato Buns
(Contains: Milk, Wheat, Eggs)



Lime



Sour Cream
(Contains: Milk)



Smoked Paprika



Ground Pork



Mayonnaise
(Contains: Eggs)

START STRONG

Calling all young chefs! Let kids help with tasks like seasoning the potatoes, shaping the pork patties, and assembling the finished burgers.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

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

WINE CLUB

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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 **onions**. Mince a few slices until you have ¼ cup. Zest 1 tsp zest from **lime**, then cut into quarters. Grate **garlic**. Split **buns** in half. Cut **potatoes** into ½-inch-thick wedges.



4 COOK PATTIES

While sliced onions cook, in a large bowl, mix **pork**, **minced onions**, half the **garlic**, remaining **paprika**, **1 tsp sugar**, and a few big pinches of **salt**. Shape mixture into four 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 **cheese**. 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** (1 packet), 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. Working in batches, add **buns** cut sides down to same pan over medium heat (only add as many as will fit at one time). Toast until golden, about 1 minute. In a small bowl, mix **mayonnaise**, **sour cream**, **lime zest**, a squeeze of **lime juice**, and a pinch of remaining **garlic** (use more to taste). Season with **salt** and **pepper**.



3 COOK ONIONS

Meanwhile, melt **3 TBSP butter** in a medium pan over medium heat. Add **sliced onions**, **½ 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 onions start 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 onions**. Divide burgers and **potatoes** between plates. Serve with any remaining sauce on the side for dipping.

FRESH TALK

Do you like to slice your burger in half or eat it whole?

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