



# HOISIN PORK BURGERS

with Sesame Cucumber Carrot Slaw, Sriracha Mayo, and Potato Wedges



## HELLO

### HOISIN SAUCE

Sweet and tangy with a barbecue-like flavor

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 960



Yukon Gold Potatoes



Persian Cucumber



Sesame Oil



Sriracha



Hoisin Sauce  
(Contains: Soy, Wheat)



Carrot



Lime



Mayonnaise  
(Contains: Eggs)



Ground Pork



Potato Buns  
(Contains: Eggs, Milk, Wheat)



## START STRONG

In step 3, we tell you to add sriracha to your mayo “to taste.” And we mean it! Add a bit to start, mix, taste, then add more from there if desired.

## BUST OUT

- Baking sheet
- Large pan
- Peeler
- Kosher salt
- Grater
- Black pepper
- Medium bowl
- Small bowl
- Large bowl
- Vegetable oil (1 TBSP | 1 TBSP)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Carrot **3 oz** | **6 oz**
- Persian Cucumber **1** | **2**
- Lime **1** | **2**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Sriracha **1 tsp** | **2 tsp**
- Ground Pork\* **10 oz** | **20 oz**
- Hoisin Sauce **2 TBSP** | **4 TBSP**
- Potato Buns **2** | **4**

\* 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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# HelloFRESH



## 1 PREP AND ROAST POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of **oil** and season with **salt** and **pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes.



## 4 FORM PATTIES

In a large bowl, combine **pork** and remaining **sesame oil**. Season generously with **salt** (we used ¾ tsp; use 1½ tsp for 4 servings) and **pepper**. Form into two equal-sized patties (four patties for 4), each a bit wider than a burger bun.



## 2 MAKE SLAW

Meanwhile, trim, peel, and grate **carrot** on the largest holes of a box grater; transfer to a medium bowl. Trim and halve **cucumber** lengthwise; thinly slice into half-moons. Halve **lime**. Add cucumber, juice from whole lime (both limes for 4 servings), and half the **sesame oil** (you’ll use the rest later) to bowl with grated carrot; toss to combine. Season with **salt** and **pepper**.



## 5 COOK AND COAT PATTIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; carefully pour out any excess grease from pan. Stir in **hoisin sauce**; flip patties to fully coat.



## 3 MAKE SRIRACHA MAYO

In a small bowl, combine **mayonnaise** and **sriracha** to taste. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

While patties cook, halve and toast **buns**. Fill toasted buns with **patties**, any remaining **hoisin** from pan, and a bit of **slaw** and **sriracha mayo**. Serve with **potato wedges** and any remaining slaw on the side. **TIP:** If you’ve got some, serve with ketchup for dipping.

## BOWL GOALS

Try making this refreshing sesame-dressed slaw again to top a rice bowl.

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