



# 'SHROOM & GOUDA PORK BURGERS

with Potato Wedges & Garlic Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



4 oz | 8 oz  
Button  
Mushrooms



1 | 2  
Yellow Onion



2 | 4  
Potato Buns  
Contains: Eggs, Milk,  
Soy, Wheat



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Ground Pork



2 Slices | 4 Slices  
Gouda Cheese  
Contains: Milk

## HELLO

### 'SHROOM & GOUDA

Earthy button mushrooms and nutty gouda cheese join forces here to make an ultra-savory (and ultra-delicious) burger topping.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1000

### HOT TIP

Wanna know the secret to extra-toasty roasted potato wedges? Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

### BUST OUT

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

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP. Halve **buns**.
- **4 SERVINGS:** Mince a few onion slices until you have 2 TBSP.



### 2 ROAST & MIX

- Toss **potatoes** on a baking sheet with a large drizzle of **oil**. Season generously with **salt** and **pepper**. Roast on top rack until golden brown and tender, 20-25 minutes.
- Meanwhile, in a small bowl, combine **mayonnaise**, ¼ tsp **garlic powder** (you'll use the rest later), and **pepper**.
- **4 SERVINGS:** Use ½ tsp **garlic powder**.



### 3 COOK MUSHROOMS & ONION

- Heat **1 TBSP butter** and a drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **mushrooms, sliced onion, salt, and pepper**. Cook, stirring occasionally, until softened and lightly browned, 7-8 minutes.
- Turn off heat; season with **salt** and **pepper**. Transfer to a medium bowl.
- **TIP:** Adjust heat and add a splash of water if mixture begins to brown too quickly.



### 4 FORM PATTIES

- While mushroom mixture cooks, in a second medium bowl, combine **pork\***, **minced onion**, remaining **garlic powder, salt** (we used ¾ tsp kosher salt), and **pepper**.
- Form into two patties, each slightly wider than a burger bun.
- **4 SERVINGS:** Use 1½ tsp **kosher salt**. Form seasoned pork into four patties.



### 5 COOK PATTIES

- Heat a drizzle of **oil** in pan used for mushroom mixture over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
- In the last 1-2 minutes of cooking, top each patty with **mushroom mixture** and **gouda**; cover pan to melt cheese.
- **TIP:** If your pan doesn't have a lid, cover with foil.



### 6 FINISH & SERVE

- Meanwhile, toast **buns** until golden. Spread cut sides with **garlic aioli**.
- Fill buns with **patties**; divide between plates with **potato wedges** and serve.

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