



SHROOM 'N' SWISS PORK BURGERS

with Potato Wedges & a Creamy Honey Dijon Dipper

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



4 oz | 8 oz
Button Mushrooms



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



1 | 2
Mushroom Stock Concentrate



10 oz | 20 oz
Ground Pork



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs

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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1050



HOT TIP

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Baking sheet
- Large pan
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms**. Halve **buns**.



4 COOK PATTIES

- In a large bowl, combine **pork*** and remaining **stock concentrate**. Season with **salt** (we used ½ tsp kosher salt) and **pepper**. Form mixture into two patties, each slightly wider than a burger bun.
- Heat a large drizzle of **olive oil** in pan used for mushrooms 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 **Swiss cheese**. Cover pan until cheese melts.
- **4 SERVINGS: Use 1 tsp kosher salt and form mixture into four patties.**



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of **olive oil** and a big pinch of **salt** and **pepper**.
- Roast on top rack until browned and crisp, 20-25 minutes.



5 TOAST & MAKE SAUCE

- While patties cook, toast **buns** until golden.
- In a small bowl, combine **sour cream** and **Honey Dijon Dressing**. Season with **salt** and **pepper**.



3 COOK MUSHROOMS

- Meanwhile, melt **1 TBSP butter** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring, until lightly browned and softened, 3-5 minutes. Season with **salt** and **pepper**.
- Stir in half the **stock concentrate** (you'll use the rest in the next step) and **1 TBSP water**. Cook, stirring, until mushrooms are coated, 30 seconds. Turn off heat; transfer to a bowl. Wipe out pan.
- **4 SERVINGS: Use 2 TBSP butter and 2 TBSP water.**



6 SERVE

- Spread bottom **buns** with as much **sauce** as you like. Top with **patties**, **mushrooms**, and top buns.
- Divide **burgers** and **potatoes** between plates. Serve with any remaining sauce on the side.