



LEMONGRASS PORK BURGERS

with Carrot Fries and Sriracha Mayo



HELLO

LEMONGRASS

This aromatic herb gives a citrusy lift to the pork patties

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 800



Lemongrass



Lime



Shallot



Mint



Carrots



Mayonnaise
(Contains: Eggs, Soy)



Sriracha



Ground Pork



Soy Sauce
(Contains: Soy)



Thai Seasoning
(Contains: Shellfish)



Brioche Buns
(Contains: Wheat, Eggs, Milk)

START STRONG

Don't be shy in peeling away those outer layers of the lemongrass. You want to remove anything that feels dry and papery and use only the tender core.

BUST OUT

- Zester
- Peeler
- 2 Baking sheets
- Small bowl
- Medium bowl
- Large pan
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|-----------------|
| • Lemongrass | 1 2 |
| • Lime | 1 2 |
| • Shallot | 1 2 |
| • Mint | ¼ oz ¼ oz |
| • Carrots | 3 6 |
| • Mayonnaise | 2 TBSP 4 TBSP |
| • Sriracha 🌶️ | 2 tsp 4 tsp |
| • Ground Pork | 8 oz 16 oz |
| • Soy Sauce | 1 TBSP 2 TBSP |
| • Thai Seasoning 🌶️ | 1 tsp 2 tsp |
| • Brioche Buns | 2 4 |

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Trim bottom inch and papery shoots from **lemongrass**, then peel off outer layers until you get to tender core. Finely mince core. Zest, then halve **lime**. Halve, peel, and finely chop **shallot**. Pick **mint leaves** from stems and finely chop until you have 1 TBSP.



4 SHAPE BURGERS

In a medium bowl, combine **pork**, **lemongrass**, **lime zest**, **shallot**, **soy sauce**, half the **mint**, **Thai seasoning**, and remaining **sriracha** (use less seasoning and sriracha if you prefer less heat). Season with **salt** and **pepper**. With your hands, shape mixture into two evenly sized patties.



2 MAKE CARROT FRIES

Peel **carrots**, then cut into 3-inch lengths. Cut each piece into wedges. Toss carrots on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Bake until lightly browned and tender, 15-20 minutes, tossing halfway through.



5 COOK BURGERS

Heat a drizzle of **oil** in a large pan over medium heat. Add **burgers** to pan and cook until browned and cooked through, 4-5 minutes per side. Meanwhile, split **buns** in half and place on another baking sheet. Toast in oven until golden brown, 3-5 minutes. Once **carrots** are done, sprinkle remaining **mint** (to taste) and a squeeze of **lime juice** over wedges.



3 MAKE SRIRACHA MAYO

Meanwhile, in a small bowl, combine **mayonnaise**, a squeeze of **lime juice**, and up to half the **sriracha** (use less if you prefer it milder). Set aside.



6 FINISH AND SERVE

Spread **sriracha mayo** on buns, then top with **burgers** and any remaining **mint** (to taste). Serve with **carrot fries** to the side.

HOT IN HERE!

Sriracha mayo brings the heat like no other burger topper.