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LOADED PORK POTATO WEDGES

with Pickled Onion, Monterey Jack & Lemon Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *
(5 | 10)



Southwest Spice
(1 | 2)



Red Onion
(1 | 1)



Lemon *
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Scallions *
(1 | 2)



Sour Cream *
(2 | 4)
Contains: Milk



Ground Pork *
(1 | 2)



Chicken Stock Concentrates
(2 | 4)



Shredded Monterey Jack *
(1 | 2)
Contains: Milk

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

PREP IN **5 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Ground Turkey *
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Sugar
($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
Cooking Oil
(4 tsp | 8 tsp)

Ketchup
(2 TBSP | 4 TBSP)

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\$20

Yes, we really did it. We gave crispy, spiced oven fries the nacho treatment by piling on meat, cheese, pickled onion, and crema. Want to go even crazier? If you've got any on hand, feel free to add sliced avocado, freshly chopped cilantro, pico de gallo, or even a few fried eggs! We support *all* your nacho endeavors.

1.



Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of oil, half the Southwest Spice (you'll use the rest later), salt, and pepper. (For 4, divide between 2 sheets; roast on top and middle racks.) Roast on top rack until browned and crispy, 20–25 minutes.

2.



Meanwhile, halve, peel, and thinly slice onion. Zest and quarter lemon. Peel and finely chop garlic. Trim and thinly slice scallions, separating whites from greens.

3.



In a small microwave-safe bowl, combine ¼ of the onion, juice from two lemon wedges, ¼ tsp sugar, and a pinch of salt. (For 4 servings, use four lemon wedges and ½ tsp sugar.) Microwave until onion is softened, 1 minute; set aside. In a separate small bowl, combine sour cream, half the lemon zest, a squeeze of lemon juice, 2 tsp water (4 tsp for 4), and a pinch of garlic. Season with salt and pepper.

4.



Heat a large drizzle of oil in a large pan over medium-high heat. Add pork, scallion whites, and remaining onion. Season with remaining Southwest Spice, salt, and pepper. Cook, breaking up meat into pieces, until pork is browned, 3–4 minutes (it'll finish cooking later). Stir in stock concentrates, ¼ cup water, and 2 TBSP ketchup. (For 4 servings, use ½ cup water and 4 TBSP ketchup.) Season generously with salt and pepper. Cook until pork is cooked through and mixture is saucy and combined, 1–2 minutes more.

 Simply cook through this step as instructed, swapping in turkey for pork.

5.



Divide potato wedges between plates. Top with pork mixture and drizzle with lemon crema. Garnish with cheese, scallion greens, pickled onion (draining first), and remaining lemon zest to taste.

Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Ground Turkey is fully cooked when internal temperature reaches 165 degrees.