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GOOEY STUFFED PORK BURGERS with BBQ Onion & Crispy Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

PREP IN **10 MIN** READY IN **35 MIN**



Yukon Gold Potatoes*
(5 | 10)



Yellow Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



BBQ Sauce
(3 | 6)



Ground Pork*
(1 | 2)



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



Potato Buns*
(1 | 2)
Contains: Eggs, Milk, Soy, Wheat

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

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Ketchup
(Optional)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Sugar
(1 tsp | 2 tsp)

Cooking Oil
(5 tsp | 10 tsp)

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When forming your patties in step 3, try not to overwork the meat! Use a light touch when flattening and sealing those cheese-stuffed treasures to help prevent them from toughening up when cooked.

1.



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, salt, and pepper. Roast until browned and crispy, 20–25 minutes. Halve, peel, and thinly slice onion. Peel and finely chop garlic until you have 1 tsp (2 tsp for 4 servings).

2.



Meanwhile, heat a large drizzle of oil in a medium, preferably nonstick, pan over medium-high heat. Add onion; cook, stirring occasionally, until browned and softened, 8–10 minutes. Add 1 tsp sugar (2 tsp for 4 servings) and a splash of water; cook until onion is caramelized, 2–3 minutes more. Season with salt and pepper. Stir in BBQ sauce to coat. Turn off heat; transfer to a plate and set aside. Wash out pan.

3.



While onion cooks, form pork into two ½-inch-thick rounds (four rounds for 4 servings). (Splash a little cold water or oil on your hands before shaping patties to prevent sticking!) Divide cheese between centers of each round. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each a bit wider than a burger bun. Season all over with salt and pepper.

4.



Heat a drizzle of oil in pan used for onion over medium-high heat. Add patties and cook until browned and cooked through, 4–7 minutes per side. (No worries if some of the cheese oozes out! The end result will still be delicious. Can you say crispy cheese?)

5.



While patties cook, place chopped garlic and 1 TBSP butter (2 TBSP for 4 servings) in a small, microwave-safe bowl. Microwave until butter melts, 30 seconds. Halve buns; brush cut sides with garlic butter, then place, cut sides up, on a second baking sheet. Toast in oven until golden, 3–5 minutes.

6.



Fill toasted buns with patties and BBQ onion. Divide burgers and potato wedges between plates. (Want to see some melty cheese action? Cut the burgers in half!) If you've got some on hand, serve with ketchup on the side for dipping.