



## CHEESY TEX-MEX PORK BURGERS

with Caramelized Onion & Potato Wedges

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Garlic**  
(2 Cloves | 4 Cloves)



**Yellow Onion**  
(1 | 2)



**Southwest Spice**  
(1 | 2)



**Ground Pork\***  
(1 | 2)



**Shredded Mexican Cheese\***  
(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!

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



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



**Sweet Potatoes** 🍠  
(2 | 4)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**  
**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*  
**Sugar**  
(1 tsp | 2 tsp)

**Ketchup**  
(3 TBSP | 6 TBSP)  
**Hot Sauce**  
(Optional)

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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!

1.



Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.** Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **onion**. Peel and finely chop **garlic**.

↔ Swap in **sweet potatoes** for Yukon Gold potatoes.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil** and **half the Southwest Spice** (you'll use more later). Season generously with **salt** and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20–25 minutes.

3.



While potatoes roast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and a **pinch of salt and pepper**. Cook, stirring, until lightly browned and softened, 6–7 minutes. Stir in **1 tsp sugar** (2 tsp for 4 servings), **1 TBSP butter** (2 TBSP for 4), and if you've got some on hand, **hot sauce** from your pantry if desired. Reduce heat under pan to medium. Cook, stirring, until onion is caramelized, 3–4 minutes more. Turn off heat; transfer to a bowl. Wipe out pan.

4.



Meanwhile, in a large bowl, combine **pork**, **garlic**, **1 tsp Southwest Spice** (2 tsp for 4 servings; you'll use the rest in the next step), **salt** (we used ¾ tsp; 1½ tsp for 4), and **pepper**. Form into two patties (four patties for 4), each a bit wider than a burger bun. Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **patties** and cook until browned and cooked through, 4–6 minutes per side. In the last 2 minutes of cooking, top patties with **cheese**; cover pan to melt cheese.

5.



In a small bowl, combine **3 TBSP ketchup** (6 TBSP for 4 servings), **remaining Southwest Spice**, and a **pinch of pepper**.

6.



Halve and toast **buns**. Spread **some spiced ketchup** onto cut sides of buns; fill with **patties** and **caramelized onion**. Divide **burgers** and **potato wedges** between plates. Serve with remaining spiced ketchup on the side.

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

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