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GOOEY STUFFED PORK BURGERS

with BBQ Onion & Crispy Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

PREP IN **10 MIN** READY IN **35 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
Ketchup
(Optional)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Sugar
(1 tsp | 2 tsp)
Cooking Oil
(5 tsp | 10 tsp)

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

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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).

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

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**. 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.

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

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