



Jalapeño Guacamole Pork Burger

WITH COTTAGE FRIES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, 2 Mixing Bowls,
Large Non-Stick Pan

Ingredients

- 2 tsp. Chipotle Seasoning
 - 2 Green Onions
 - 2 oz. Sour Cream
 - ½ tsp. Garlic Salt
 - 2 Pepperjack Cheese Slices
 - 2 Brioche Buns
 - 1 tsp. Buttermilk-Dill Seasoning
 - 2 Russet Potatoes
 - 2 oz. Jalapeño Guacamole
- ### Customize It Options
- 10 oz. Ground Pork
 - 12 oz. Impossible Burger
 - 10 oz. Ground Beef
 - 10 oz. Ground Turkey
 - 20 oz. Double Portion Ground Pork

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20572

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **buttermilk-dill seasoning, green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

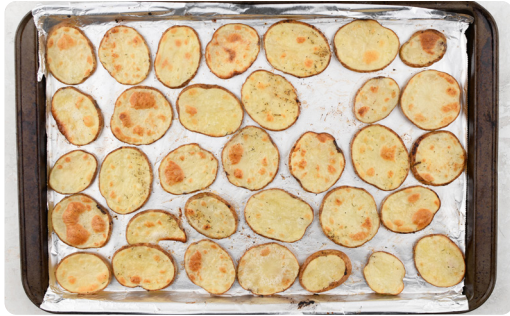
Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, forming four patties and stacking two to serve.
- If using **ground beef**, follow same instructions as ground pork in Steps 1 and 4, cooking until beef reaches minimum internal temperature, 4-6 minutes per side.
- If using **ground turkey**, follow same instructions as ground pork in Steps 1 and 4, cooking until turkey reaches minimum internal temperature, 6-8 minutes per side.
- If using **Impossible burger**, follow same instructions as ground pork in Steps 1 and 4, cooking until burger is heated through, 4-6 minutes per side.



1. Prepare the Ingredients

- Slice **potatoes** into 1/4"-thick rounds.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- In a mixing bowl, thoroughly combine **ground pork, white portions of green onions, chipotle seasoning** (use less if spice-averse), **garlic salt**, and a pinch of **salt and pepper**.
- Form mixture into two equally-sized patties, about 5" in diameter.



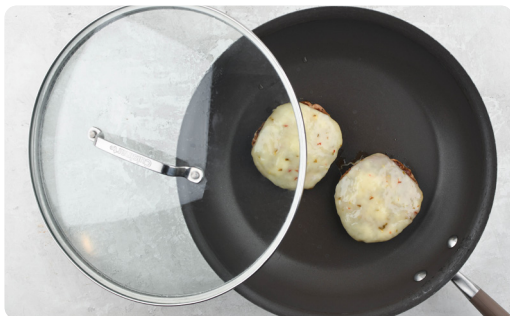
2. Roast the Fries

- Spread **potatoes** into an even layer on prepared baking sheet.
- Top with 1 tsp. **olive oil** and half the **buttermilk-dill seasoning** (reserve remaining for crema). Massage oil and seasoning into potatoes.
- Roast in hot oven until golden brown, 18-22 minutes, flipping halfway through.
- While fries roast, continue recipe.



3. Toast the Buns

- Place a large non-stick pan over medium heat.
- Add **buns**, cut side down, to hot, dry pan and toast until golden brown, 30-60 seconds.
- Transfer buns to a plate. Keep pan over medium heat.



4. Cook the Burgers

- Add 1 tsp. **olive oil** and **patties** to hot pan. Cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Top with **cheese** and cover pan. Remove from burner and let cheese melt, 4-5 minutes.
- While patties cook and rest, continue recipe.



5. Make Crema and Finish Dish

- In another mixing bowl, combine **sour cream** and remaining **buttermilk-dill seasoning**.
- Plate dish as pictured on front of card, topping bottom **bun** with **guacamole** (to taste), **patty, green portions of green onions**, and top bun. Serve crema on the side for dipping **fries**. Bon appétit!