



#### In your box

1 Romaine Heart  
4 oz. Slaw Mix  
½ oz. Mayonnaise  
1 tsp. Sriracha  
12 oz. Ground Pork  
1 fl. oz. Ponzu Sauce  
2 Buns  
1 ½ fl. oz. Asian Sesame Dressing

CONTAINS eggs, wheat, soy



## Potsticker Burgers with Spicy Asian Slaw and sesame ginger salad

NUTRITION per serving—Calories: 777, Carbohydrates: 50g, Fat: 46g, Protein: 40g, Sodium: 1708mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**6 days**

Difficulty Level ● □ □  
**Easy**

Spice Level ● □ □  
**Mild**

## 📌 You will need

Olive Oil, Salt, Pepper

3 Mixing Bowls, Large Non-Stick Pan

## 👑 Before you cook

*Take a minute to read through the recipe before you start—we promise it will be time well spent!*

- ☐ Thoroughly rinse produce and pat dry



1

### Prepare the Ingredients

- Hold **romaine heart** at root end and chop coarsely.



2

### Make the Slaw

- In a mixing bowl, combine **slaw mix**, **mayonnaise**, **Sriracha** (to taste), 1 tsp. **olive oil**, and a pinch of **salt**.
- Set aside for flavors to marry.



3

### Form the Patties

- Thoroughly combine **pork**, **ponzu**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl. Form into two 4” diameter patties.



4

### Cook the Buns and Patties

- Place a large non-stick pan over medium heat. Add **buns** to hot, dry pan, cut side down, and toast until golden brown, 1-2 minutes.
- Remove buns to a plate.
- Keep pan over medium heat and add 1 tsp. **olive oil**. Add **patties** to hot pan and cook until patties reach a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- Remove from burner.



5

### Finish the Dish

- In another mixing bowl, toss **romaine** with **dressing**.
- Plate dish as pictured on front of card, placing **patties** on **buns** and topping with **slaw**. Serve **salad** on the side. Bon appétit!