



SOUTHWESTERN PORK BURGERS

with Chipotle Sauce and Breaded Zucchini



HELLO

CHIPOTLE SAUCE

A mix of lime, garlic, and smoky chilis in a creamy base that puts the *special* in special sauce

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 990



Zucchini



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Garlic Powder



Cheddar Cheese
(Contains: Milk)



Mayonnaise
(Contains: Eggs)



Beefsteak
Tomato



Southwest
Spice Blend



Ground Pork



Lime



Brioche Buns
(Contains: Wheat, Eggs, Milk)



Chipotle Powder

START STRONG

After shaping the patties in step 3, make a slight indentation in the center of each with two fingers. This will keep them flat and stop them from puffing up while they cook.

BUST OUT

- 2 Baking sheets
- Aluminum foil
- Medium bowl
- Large pan
- Small bowl
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Beefsteak Tomato 1 | 2
- Panko Breadcrumbs ½ Cup | 1 Cup
- Southwest Spice Blend 1 TBSP | 1 TBSP
- Sour Cream 6 TBSP | 12 TBSP
- Ground Pork 10 oz | 20 oz
- Garlic Powder 1 tsp | 1 tsp
- Cheddar Cheese 2 Slices | 4 Slices
- Brioche Buns 2 | 4
- Lime 1 | 1
- Mayonnaise 2 TBSP | 4 TBSP
- Chipotle Powder 1 tsp | 1 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Line a baking sheet with foil and lightly oil. Trim zucchini, then slice into ½-inch-thick rounds. Slice tomato into thin rounds. On a plate or dish, mix panko with a drizzle of oil, 1 tsp Southwest spice (save the rest for step 3), and a pinch of salt and pepper.



4 COOK PATTIES

Heat a drizzle of oil in a large pan over medium heat. Add patties and cook until almost at desired doneness, 4-5 minutes per side. Top each patty with a slice of cheddar, then cover pan with a lid or aluminum foil. Let cheddar melt, about 1 minute. Meanwhile, split buns in half and place on another baking sheet. Toast in oven until golden, 3-5 minutes.



2 BAKE ZUCCHINI

Brush half the sour cream (3 TBSP) onto zucchini rounds, coating one side of each. Season with salt and pepper. Working one round at a time, press coated side into panko mixture, pressing to adhere. Arrange on lined baking sheet with coated side facing up. Bake in oven until zucchini is tender and panko is golden brown, 20-22 minutes.



5 MAKE CHIPOTLE SAUCE

Halve lime. In a small bowl, stir together mayonnaise, a squeeze or two of lime, ¼ tsp chipotle powder (we sent more), and remaining sour cream and garlic powder. Season with salt and pepper. TIP: Give the sauce a taste and add more chipotle or lime if you like (you may not use all—save the rest for another use).



3 SHAPE PATTIES

Meanwhile, place pork, half the garlic powder, and remaining Southwest spice in a medium bowl. Mix to combine. Season with salt and pepper. Using your hands, shape mixture into two patties, each slightly wider than the buns.



6 ASSEMBLE BURGERS

Spread as much chipotle sauce as you like onto cut sides of buns. Fill buns with patties and tomato slices. Serve with zucchini on the side. Use any remaining sauce for dipping.

A-MAZE!

Biting into the perfect burger feels so good.

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