



BARBECUE PORK CHEESEBURGERS

Italian-seasoned roasted potatoes & bell pepper

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
970

Craving the rich, tangy flavors of a barbecue? These delectable pork burgers are just the ticket. Ground pork patties are infused with peppery spices (think ancho chili powder, garlic, and paprika), then drizzled in a finger-licking barbecue sauce and topped with sharp cheddar cheese. Saucy and melty, they're piled onto brioche buns with crunchy cabbage, and paired with a side of crispy potatoes for soul-warming comfort food at its finest.

INGREDIENTS (10 ITEMS)

- 10 oz **Ground pork**
- 3 ½ oz **Mild barbecue sauce**
- 2 tsp **Barbecue spice blend**
- 1 oz **Sharp cheddar cheese** M
- 1 oz **Cabbage***
- 1 whole **Scallion**
- 2 whole **Brioche buns** W E M
- 6 ¼ oz **Red potatoes***
- 3 ½ oz **Red bell pepper***
- 1 tsp **Italian-style spices & dill**

WHAT YOU'LL NEED

- large oven-safe sauté pan
- baking sheet
- medium bowl
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- salt & pepper

ALLERGENS

- M MILK
- W WHEAT
- E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*This ingredient may be a different color. Either way, this dish will still be delicious!

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 **PREP**

- Preheat oven to 400 degrees.
- Halve **red potatoes** lengthwise. Lay flat and cut lengthwise into wedges, about ½ inch thick.
- Cut **red bell pepper** lengthwise into strips, about ½ inch thick.
- Thinly slice **scallion**; discard root end.

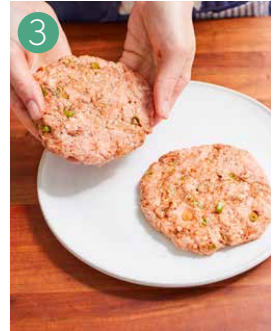
COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.



2 **SEASON & ROAST VEGGIES**

- Place **potatoes** and **bell pepper** in a medium bowl. Drizzle with about 1 ½ tablespoons cooking oil. Season with **Italian-style spices and dill**, about ½ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **potatoes and bell pepper** out in a single layer on a lightly oiled, foil-lined baking sheet (wipe out bowl). Roast 22-24 minutes, or until potatoes are fork tender and golden brown, flipping halfway through.



3 **SEASON PORK & FORM PATTIES**

- Place **ground pork** and **scallion** in bowl used for veggies. Season with **barbecue spice blend**, about ¼ teaspoon salt, and about ¼ teaspoon pepper. Mix thoroughly to evenly distribute seasonings.
- Form **pork mixture** into two patties, about ¼ inch thick.



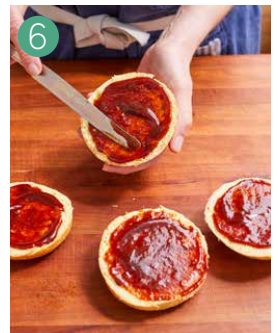
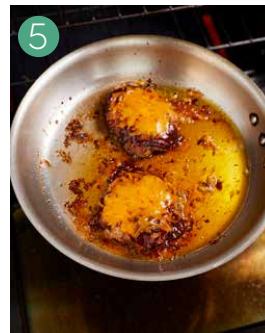
4 **START PATTIES**

- Heat about 1 ½ tablespoons cooking oil in a large oven-safe sauté pan over medium-high heat until shimmering. Once pan is hot, add **patties**. Cook 3-4 minutes on each side. Remove from heat.

5 **FINISH PATTIES**

- Drizzle about 1 ½ teaspoons of the **mild barbecue sauce** over patties. Sprinkle with **sharp cheddar cheese**. Transfer pan to oven. Bake 3-4 minutes, or until patties are fully cooked and cheese is melted.* (Ground pork is fully cooked when internal temperature reaches 160 degrees.)

**Careful! To keep your hands safe, slide a silicone cover (or pot holder) over the handle of the hot pan once it comes out of the oven.*



6 **TOAST & DRESS BUNS**

- Open **brioche buns**. Place **buns** directly on oven rack, cut-sides down. Toast 1-2 minutes, or until golden brown.
- Transfer **buns** to a cutting board. Spread remaining **barbecue sauce** over cut side of each bun.

7 **PLATE YOUR DISH**

- Divide **bottom buns** between plates. Top with **cheesy barbecue pork patties, cabbage**, and **top buns**. Serve **roasted potatoes and bell pepper** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (482g)

Amount per serving

Calories 970

	% Daily Value*
Total Fat 51g	65%
Saturated Fat 14g	70%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 1500mg	65%
Total Carbohydrate 85g	31%
Dietary Fiber 4g	14%
Total Sugars 30g	
Includes 0g Added Sugars	0%
Protein 39g	
Vitamin D 0mcg	0%
Calcium 165mg	15%
Iron 5mg	30%
Potassium 677mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground pork, Barbecue spice blend (granulated garlic, ancho chili powder, sweet paprika, dried mustard, dried ginger, black pepper), **Red potatoes, Cabbage, Brioche buns** (Unbleached, Unbromated, Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Durum Flour (Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Canola Oil, Eggs, Butter, Salt, Yeast, Rye Flour, Natural Enzymes.), **Scallion, Mild barbecue sauce** (tomato puree (filtered water, tomato paste), sugar, white vinegar, molasses, natural hickory smoke flavor, salt, corn starch, Worcestershire sauce (white vinegar, molasses, filtered water, sugar, sea salt, caramel color, garlic powder, spices, cayenne pepper, black pepper, xanthan gum), caramel color, onion powder, garlic powder, ground red peppers, xanthan gum), **Red bell pepper, Italian-style spices & dill** (Italian herb blend [spices (basil, rosemary, marjoram, oregano, thyme)], dill weed, onion powder, black pepper, granulated garlic), **Sharp cheddar cheese** (Part-Skim Milk, Cheese Cultures, Salt, Enzymes, Anti Caking Agent (potato starch powdered cellulose, natamycin))

Allergen information:

Contains Milk, Egg And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.