



BARBECUE PORK CHEESEBURGERS

Italian-seasoned roasted red potatoes

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
920

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 tucked between fluffy brioche buns with crunchy cabbage.

- INGREDIENTS (9 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
 - 6 ¼ oz **Red potatoes**
 - 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

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

*Ground pork is fully cooked when internal temperature reaches 160 degrees.

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 greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

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

1 PREP

- Preheat oven to 400 degrees.
- Halve **red potatoes*** lengthwise. Lay flat and cut lengthwise into wedges, about ½ inch thick.
- Thinly slice **scallion**; discard root end.
- Roughly chop **cabbage*** if necessary.

**Your potatoes and cabbage may be a different color. Either way, this dish will still be delicious!*

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 POTATOES

- Place **potatoes** 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** 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 MAKE MIXTURE & FORM PATTIES

- Place **ground pork** and **scallion** in bowl used for potatoes. 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.

**For the best results, use your hands and gently fold the ground pork into itself until the scallion and seasonings are evenly distributed.*

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.

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.*

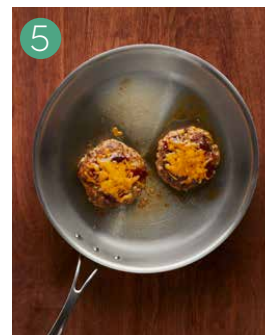
**Careful! To keep your hands safe, slide a silicone cover (or pot holder) over the handle of the hot pan once it comes out of the oven.*

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 sides of each bun.

7 PLATE YOUR DISH

- Divide **bottom buns** between plates. Top with **barbecue pork patties, cabbage**, and **top buns**. Serve **roasted potatoes** next to burgers. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (433g)

Amount per serving

Calories 920

	% Daily Value*
Total Fat 51g	65%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 120mg	40%
Sodium 1780mg	77%
Total Carbohydrate 80g	29%
Dietary Fiber 3g	11%
Total Sugars 28g	
Includes 0g Added Sugars	0%
Protein 36g	
Vitamin D 0mcg	0%
Calcium 201mg	15%
Iron 5mg	30%
Potassium 539mg	10%

* 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 [pork], **Barbecue Spice Blend** (Granulated Garlic, Ancho Chili Powder, Sweet Paprika, Dried Mustard, Dried Ginger, Black Pepper), **Red Potatoes**, **Green Cabbage**, **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], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes], **Scallions**, **Sharp Cheddar Cheese** [part-skim milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Italian-Style Spices & Dill** (Italian Seasoning [spices (basil, rosemary, marjoram, oregano, thyme)], Dried Dill, Onion Powder, Black Pepper, Granulated Garlic)

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.