

DINNERLY



 FAMILY FRIENDLY

Teriyaki-Glazed Pork Burger with Potato Wedges & Sriracha Mayo

 20-30min  4 Servings

We took some of our favorite Asian flavors—sweet teriyaki and spicy Sriracha—and turned them into a killer burger using ground pork. With oven fries on the side, this whole meal feels like you're doing something special for your taste buds and yourself. And, quite frankly, you deserve it. We've got you covered!

WHAT WE SEND

- Sriracha
- russet potatoes
- ground pork

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- 2 rimmed baking sheets
- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1080.0kcal, Fat 73.0g, Proteins 40.0g, Carbs 71.0g



1. Roast oven fries

Preheat oven to 450°F with racks in the top and bottom positions. Scrub **potatoes**, pat dry, and cut lengthwise into ½-inch sticks. In a large bowl, toss potatoes with **3 tablespoons oil**; season with **salt** and **pepper**. Divide potatoes on 2 rimmed baking sheets. Roast on the top and bottom oven racks until golden brown, about 25 minutes, flipping halfway through.



2. Make sauce & toast buns

While the **fries** roast, in a small bowl, combine **all of the mayonnaise and Sriracha**. Split **buns** open and toast directly on oven racks alongside baking sheets, about 2 minutes (watch closely as ovens vary).



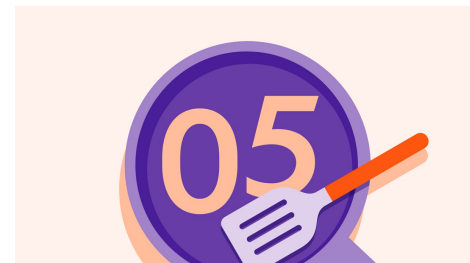
3. Cook burgers

Form **pork** into 4 (4-inch) patties. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add burgers and cook until browned, flipping once, about 3 minutes per side.



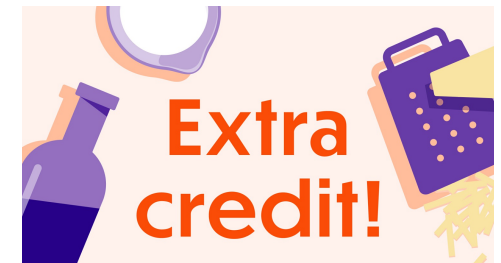
4. Glaze burgers

Off the heat, spoon off **excess fat**. Add **teriyaki** and **1 teaspoon sugar**, and cook over medium heat, turning **burgers** in sauce until glazed and liquid is reduced, 2–3 minutes.



5. Plate burgers & serve

Serve **burgers** on **toasted buns** topped with **some of the glaze**, if desired. Top **burgers** with **Sriracha mayo** and serve **fries** alongside with **remaining mayo** and **glaze** for dipping. Enjoy!



6. Crunch, crunch!

Use rice vinegar (or apple cider vinegar) to quickly pickle some cucumbers or carrots, or both, to add an acidic crunch to the top of your burgers!