

DINNERLY



 FAMILY FRIENDLY

Teriyaki-Glazed Pork Burger

with Potato Wedges & Sriracha Mayo



20-30min



2 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

- russet potatoes
- ground pork
- Sriracha ¹⁷
- 3,6
- 1,7,11
- 1,6

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1070kcal, Fat 72g, Carbs 71g, Protein 40g



1. Roast oven fries

Preheat oven to 450°F with a rack in the bottom position. Scrub **potato**, pat dry, and cut lengthwise into ½-inch sticks. On a rimmed baking sheet, toss potatoes with **1½ tablespoons oil**; season with **salt** and **pepper**. Roast on the bottom oven rack until crispy and golden brown, 20–25 minutes, flipping halfway through.



2. Make sauce & toast buns

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



3. Cook burgers

Form **pork** into 2 (4-inch) patties. Heat **1 teaspoon oil** in a medium 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 **½ teaspoon sugar**, and cook over medium heat, turning **burgers** in sauce until glazed and liquid is reduced, 2–3 minutes.



5. Plate burger & 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!