

# MARLEY SPOON



## Tex-Mex Pork Burger

with Broccoli Slaw



30-40min



2 Servings

If you don't have a grill or grill pan, heat a large heavy skillet over medium-high. Add seasoned onions and peppers and cook until tender and charred in spots, about 10 minutes. Transfer vegetables to a plate. Wipe out skillet, then heat 1 teaspoon oil in same skillet over medium-high. Add pork burgers, and cook, until cooked through, about 6 minutes per side.

## What we send

- 1 red onion
- 1 bell pepper
- ½ lb broccoli
- 2 oz mayonnaise <sup>1,3</sup>
- garlic
- ¼ oz taco seasoning
- 10 oz pkg ground pork
- 2 artisan buns <sup>1,2,3,4</sup>

## What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- sugar

## Tools

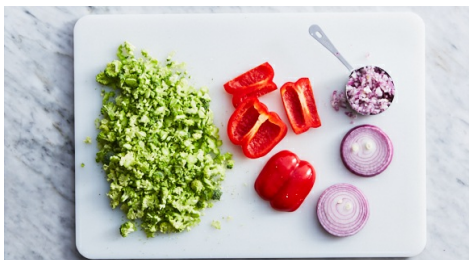
- grill or grill pan
- microplane or grater

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 49g, Carbs 70g,  
Protein 42g



### 1. Prep ingredients

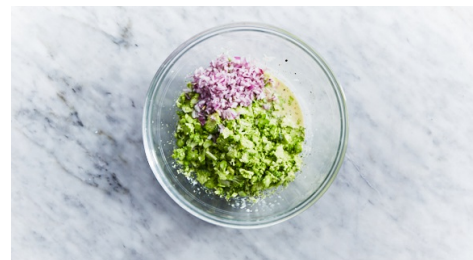
Light a grill, if using, and **oil** the grates.

Halve and slice **all of the onion** into ½-inch thick rounds, keeping slices intact. Finely chop half of the onion slices. Cut **pepper** into quarters, then remove stem and seeds. Trim stem ends from **broccoli**, then finely chop florets.



### 4. Form burgers

Meanwhile, in a large bowl, combine **ground pork, remaining chopped onions and taco seasoning**, and **½ teaspoon salt**. Form into 2 (4-inch) patties, pressing down slightly in the center of each one with your thumb.



### 2. Make broccoli slaw

In a large bowl, whisk to combine **2 tablespoons each of vinegar and mayonnaise, 1 tablespoon oil, ½ teaspoon each of salt and sugar**, and **a few grinds of pepper**. Finely grate **1 large garlic clove** into **dressing**; whisk to combine. Add **broccoli** and **half of the chopped onions** and toss to combine.



### 5. Grill burgers

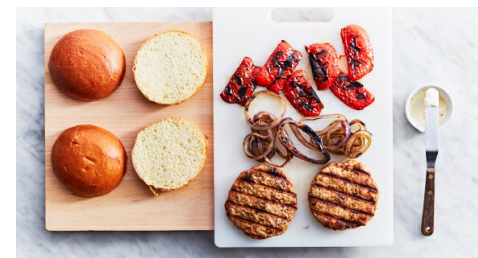
Push **vegetables** to the side to make room, if necessary. Brush **burgers** with **oil** and add to grill or grill pan, indentation side up. Cook without disturbing until lightly charred on the bottom, about 6 minutes. Flip and grill until cooked through, about 6 minutes more.



### 3. Season & grill vegetables

Heat a grill pan over medium-high, if using.

Brush **onion slices** and **peppers** with **1 tablespoon oil** and **½ teaspoon taco seasoning**. Add to grill or grill pan and cook over medium heat, turning, until tender and charred in spots, 14-16 minutes (watch closely). Transfer to cutting board and slice peppers into 1-inch strips. Separate onion into rings.



### 6. Build burgers & serve

Split **buns** open (toast, if desired) and spread **remaining mayonnaise** on the bottom halves. Place **peppers** on **buns** and top with **pork burgers** and **onions**. Close and cut in half, if desired. Serve **pork burgers** with **broccoli slaw** alongside. Enjoy!