

Pork Burgers & Potato Wedges

with Honey-Glazed Onion

🕒 30-40 MINS | 2 SERVINGS

To give these pork burgers a burst of bright flavor, you'll glaze rounds of onion with sweet honey and a bit of vinegar, then layer it all onto soft toasted buns. Simply roasted potatoes, served with a tangy, creamy dipper, lend balance to the burger's vibrant flavors.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
PORK CHORIZO
OR
GROUND PORK



2
POTATO BUNS



1 lb
GOLDEN
OR
SWEET POTATOES



2 tsps
HONEY



2 Tbsps
RED WINE
VINEGAR



1 clove
GARLIC



1
RED
OR
YELLOW ONION



2 Tbsps
MAYONNAISE



¼ cup
PANKO
BREADCRUMBS



¼ cup
LABNEH CHEESE
OR
SOUR CREAM



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare & roast the potatoes:

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the **potatoes**; cut into 1-inch-wide wedges.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients & make the sauce:

- Meanwhile, peel the **onion** and slice into 1/2-inch-thick rounds, keeping the layers intact.
- Halve the **buns**.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the **labneh or sour cream**, **half the vinegar**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.



3 Form the patties:

- In a medium bowl, combine the **pork** and **breadcrumbs**. Gently mix to combine. Form the mixture into two 1/2-inch-thick patties. Transfer to a plate.



4 Cook the patties & glaze the onion:

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties** and **4 onion rounds** (you may have extra onion) in an even layer. Loosely cover the pan with foil and cook 5 to 6 minutes, or until lightly charred.
- Flip (carefully, as the oil may splatter) and cook 5 to 6 minutes, or until the onion rounds are softened and the patties are cooked through.**
- Turn off the heat. Leaving the onion rounds in the pan, transfer the **patties** to a separate plate.
- Add the **honey** (kneading the packet before opening) and **remaining vinegar** (carefully, as the liquid may splatter). Spoon the mixture over the onion rounds until coated.
- Transfer to the plate of cooked patties. Rinse and wipe out the pan.



5 Toast the buns & serve your dish:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved buns**, cut side down, and toast 30 seconds to 1 minute, or until lightly browned. Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **mayonnaise**, **cooked patties**, and **as much of the glazed onion as you'd like**.
- Serve the **burgers** with the **roasted potatoes** and **sauce** on the side. Enjoy!

**An instant-read thermometer should register 160°F.

NUTRITION PER SERVING (AS PREPARED)* Calories: 920, Total Carbohydrates: 93g, Dietary Fiber: 9g, Added Sugar: 9g, Total Fat: 42g, Saturated Fat: 12g, Protein: 38g, Sodium: 990mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron LLC New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron