



Grilled Cali-Style Beef and Pork Burgers

with Green Goddess Sauce and Grilled Sweet Potatoes

Family Friendly

Grill

25-35 Minutes

Customized Protein + Add Swap or x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca



Ground Turkey
250 g | 500 g

Beyond Meat®
2 | 4



Ground Beef and
Pork Mix
250 g | 500 g



Lime
½ | 1



Green Onion
2 | 4



Sweet Potato
2 | 4



Artisan Bun
2 | 4



Spring Mix
56 g | 113 g



Guacamole
3 tbsp | 6 tbsp



Ranch Dressing
4 tbsp | 8 tbsp



Italian
Breadcrumbs
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Pantry items | Sugar, salt, pepper, oil

Cooking utensils | Large bowl, measuring spoons, 2 medium bowls, small bowl, whisk, zester

Measurements

1 tbsp (2 tbsp)

oil

2 person

4 person

Ingredient

1



Prep

- Before starting, wash and dry all produce.
- While you prep, preheat the grill over medium heat (approx. 400°F).
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Thinly slice **green onions**.
- Cut **sweet potatoes** lengthwise into ½-inch slices.
- Halve **buns**.

2



Make salad and green goddess sauce

- Add **½ tbsp (1 tbsp) lime juice**, **½ tsp (1 tsp) sugar** and **1 tbsp (2 tbsp) oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **half the green onions**, then **spring mix**. Do not toss until step 6. Set aside.
- Add **guacamole**, **ranch dressing**, **remaining green onions** and **lime zest** to a small bowl. Season with **pepper**, then stir to combine.
- Refrigerate **salad** and **sauce** until ready to serve.

3



Form patties

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Add **beef and pork mix**, **breadcrumbs** and **half the garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

4



Grill sweet potatoes

- Add **sweet potatoes**, **remaining garlic salt** and **1 tbsp (2 tbsp) oil** to another medium bowl. Season with **pepper**, then toss to coat.
- Add **sweet potatoes** to one side of the grill. Close lid and grill, flipping once, until grill-marked and tender, 15-18 min.

5



Grill patties and buns

Swap | **Beyond Meat®**

- Halfway through grilling **sweet potatoes**, add **patties** to the other side of the grill.
- Close lid and grill, flipping once, until cooked through, 4-5 min per side.**
- When **sweet potatoes** and **patties** are almost done, add **buns** to the grill, cut-side down.
- Close lid and grill **buns** until toasted, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)

6



Finish and serve

- Toss **salad** to combine.
- Spread **some green goddess sauce** onto **buns**.
- Stack **patties** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **burgers**, **sweet potatoes** and **remaining salad** between plates.
- Serve **remaining green goddess sauce** alongside for dipping.

3 | Form patties

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.**

3 | Form patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**.

5 | Grill patties and buns

Swap | **Beyond Meat®**

Cook **Beyond Meat® patties** in the same way the recipe instructs you to cook the **beef and pork mix**.**