



# 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

\*2 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](http://www.hellofresh.ca)

Swap



Ground Turkey

250 g | 500 g

Swap



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.

Pantry items | Sugar, salt, pepper, oil

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

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**.

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.

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.

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!)

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).

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.

Measurements  
within steps

**1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 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**.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.