



Jalapeño Popper Pork Burgers














with Sweet Potato Rounds

Spicy 20 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)



 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
 Ground Pork 250 g 500 g	 Cream Cheese 4 8
 Jalapeño 1 2	 Artisan Bun 2 4
 Dill Pickle, sliced 90 ml 180 ml	 Sweet Potato 2 4
 Cheddar Cheese, shredded ¼ cup ½ cup	 Italian Breadcrumbs 4 tbsp 8 tbsp
 Spring Mix 28 g 56 g	 Garlic Salt 1 tsp 2 tsp
 Yellow Onion, chopped 56 g 113 g	

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 | Salt, oil, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, small bowl

1



Broil sweet potatoes

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Cut **sweet potatoes** into ¼-inch rounds.
- Add **sweet potatoes** and **1 tbsp oil** to a foil-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**.
- Broil in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 15-16 min. (NOTE: For 4 ppl, broil in the middle and bottom of the oven, rotating sheets halfway through.)

4



Make cream cheese mixture

- Meanwhile, combine **cream cheese**, **cheddar cheese**, **remaining jalapeños** and **remaining garlic salt** in a small bowl.

2



Prep patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Meanwhile, core, then finely chop **jalapeño**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Add **pork**, **onions**, **breadcrumbs**, ½ tsp (1 tsp) **salt** and **half the jalapeños** to a medium bowl. Season with **pepper**, then combine. (TIP: If you prefer more tender patties, add an egg to the mixture!)
- Form **mixture** into **two** (four) **4-inch-wide patties**.

5



Toast buns

- Halve **buns**.
- Arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **bottom** of the oven until golden-brown, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)

3



Cook patties

🔄 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tsp** (2 tsp) **oil**, then **patties**. Pan-fry until golden-brown and cooked through, 4-6 min per side. **

6



Finish and serve

- Spread **cream cheese mixture** over **bottom buns**, then stack with **patties**, **pickles** and **spring mix**. Close with **top buns**.
- Divide **burgers** and **sweet potato rounds** between plates.

Measurements
within steps

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

2 | Prep patties

🔄 Swap | **Ground Beef**

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

2 | Prep ingredients

🔄 Swap | **Beyond Meat®**

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

3 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

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