



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 2 4
 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

- Heat a large non-stick pan over medium.
- 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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Prep patties

🔄 Swap | **Ground Beef**

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

2 | Prep Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook the **pork****

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