

# Jalapeño Popper Pork Burgers

with Sweet Potato Rounds

Spicy

20 Minutes





Customized Protein Add









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 Pork** 250 g | 500 g







1 | 2









90 ml | 180 ml

Sweet Potato







Breadcrumbs 4 tbsp | 8 tbsp



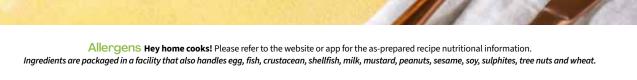
Spring Mix 28 g | 56 g



1tsp | 2tsp



Yellow Onion 1 | 1



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



# **Broil sweet potatoes**

- · Before starting, preheat the broiler to high.
- · Wash and dry all produce.
- Cut sweet potatoes into 1/4-inch rounds.
- To a foil-lined baking sheet, add sweet potatoes and 1 tbsp oil. (NOTE: For 4 servings, 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 for 15-16 min, flipping halfway through, until tender and golden. (NOTE: For 4 servings, broil in the middle and bottom of the oven, rotating sheets halfway through.)



# Prep patties

🔘 Swap | Ground Beef 🗋

#### 🗘 Swap | Beyond Meat®

- Peel, then chop half the onion into 1/4-inch pieces (use whole onion for servings).
- Meanwhile, core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños.)
- In a medium bowl, add pork, onions, breadcrumbs, 1/2 tsp (1 tsp) salt and half the jalapeños. 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.



# Cook patties

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



# 2 | Prep Beyond Meat® patties

### O Swap | Beyond Meat®

Measurements

visual and temperature cues.

O Swap | Ground Beef

2 | Prep patties

and cook the pork.\*\*

within steps

For 6 servings

1 tbsp

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

If you've opted to get **beef**, prep and cook in

the same way the recipe instructs you to prep

oil

If you've opted to get Beyond Meat®, prep and cook the same way the recipe instructs you to prep and cook **pork**.\*\* Disregard tip to add an egg to mixture.



### Make cream cheese mixture

 In a small bowl, combine cream cheese, cheddar cheese, remaining jalapeños and remaining garlic salt.



### Toast buns

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



### 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.

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