



# Grilled Cali-Style Beef and Pork Burgers

with Green Goddess Sauce and Grilled Sweet Potatoes

Grill 30 Minutes



Ground Beef and Pork Mix



Artisan Bun



Sweet Potato



Italian Breadcrumbs



Spring Mix



Green Onion



Lime



Guacamole



Ranch Dressing



Garlic Salt

## HELLO LIME ZEST

*Punch up the flavour of green goddess sauce with a sprinkle of lime zest!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

## Bust out

2 Medium bowls, measuring spoons, zester, large bowl, small bowl, whisk

## Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Green Onion	2	4
Lime	1	1
Guacamole	6 tbsp	12 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Garlic Salt	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

## Contact

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## 1 Prep

- 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 oil** (dbl both for 4 ppl) 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 lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) 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

- 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

- Add **beef and pork mix**, **breadcrumbs** and **half the garlic salt** to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) 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.

Dinner Solved!