



Jalapeño Popper Pork Burger

with Sweet Potato Rounds

20-min

Spicy



Ground Pork



Cream Cheese



Jalapeño



Artisan Bun



Dill Pickle, sliced



Sweet Potato



Cheddar Cheese, shredded



Panko Breadcrumbs



Spring Mix



Garlic Salt



Onion, chopped

HELLO CREAM CHEESE

This versatile, creamy soft cheese is great for sweet and savoury applications.

Start here

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

Bust Out

Baking sheet, medium bowl, measuring spoons, aluminum foil, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Cream Cheese	86 g	172 g
Jalapeño 🌶️	1	2
Artisan Bun	2	4
Dill Pickle, sliced	90 ml	180 ml
Sweet Potato	340 g	680 g
Cheddar Cheese, shredded	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Spring Mix	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Onion, chopped	56 g	113 g
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Broil sweet potatoes

Cut **sweet potatoes** into ¼-inch rounds, then toss with **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. (**NOTE:** For 4 ppl, use 2 foil-lined 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 cooking, until golden-brown, 15-16 min.



Mix topping

While **patties** cook, combine **cream cheese**, **cheddar cheese**, **remaining jalapeños** and **remaining garlic salt** in a small bowl.



Prep patties

While the **sweet potatoes** broil, core, then finely chop **jalapeño**, removing **seeds** for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!) In a medium bowl, combine **pork**, **onion**, **breadcrumbs** **½ tsp salt** (dbl for 4 ppl) and half the **jalapeño**. Season with **pepper**. Form **mixture** into **2 equal size patties** (4 patties for 4 ppl).



Toast Buns

Halve the **buns**. Arrange on a baking sheet, cut side up. Toast **buns** in the **top** of the oven until golden-brown, 2-3 min.



Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until golden-brown and cooked through, 3-5 min per side.**



Finish and Serve

Spread **each bottom bun** with the **cream cheese mixture**, then top with **patties**, **pickles**, **spring mix** and **top bun**. Serve with **sweet potato rounds**.

Dinner Solved!