



# 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, 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

2 Baking sheets, 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 74°C/165°F, as size may vary.

## 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.*

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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, until golden-brown, 15-16 min.



## Mix topping

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



## Prep patties

While **sweet potatoes** broil, core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!) In a medium bowl, combine **pork, onions, panko, ½ tsp salt** (dbl for 4 ppl) and **half the jalapeños**. Season with **pepper**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **mixture** into **two 4-inch wide patties** (four 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. (**TIP:** Keep an eye on buns so they don't burn!)



## 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 **cream cheese mixture**, then top with **patties, pickles, spring mix** and **top bun**. Serve with **sweet potato rounds**.

## Dinner Solved!