



Jalapeño Popper Pork Burgers

with Sweet Potato Rounds

20-min

Spicy



Ground Pork



Cream Cheese



Jalapeño



Artisan Bun



Dill Pickle, sliced



Sweet Potato



Cheddar Cheese, shredded



Italian Breadcrumbs



Spring Mix



Garlic Salt



Onion, chopped

HELLO CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

- Before starting, preheat the 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
Italian 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.

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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Broil sweet potato rounds

- 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.)



Make cream cheese mixture

- Meanwhile, combine **cream cheese**, **cheddar cheese**, **remaining jalapeños** and **remaining garlic salt** in a small bowl.



Prep patties

- 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 salt** (dbl for 4 ppl) and **half the jalapeños** to a medium bowl. Season with **pepper**, then combine. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



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!)



Cook patties

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



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.

Dinner Solved!