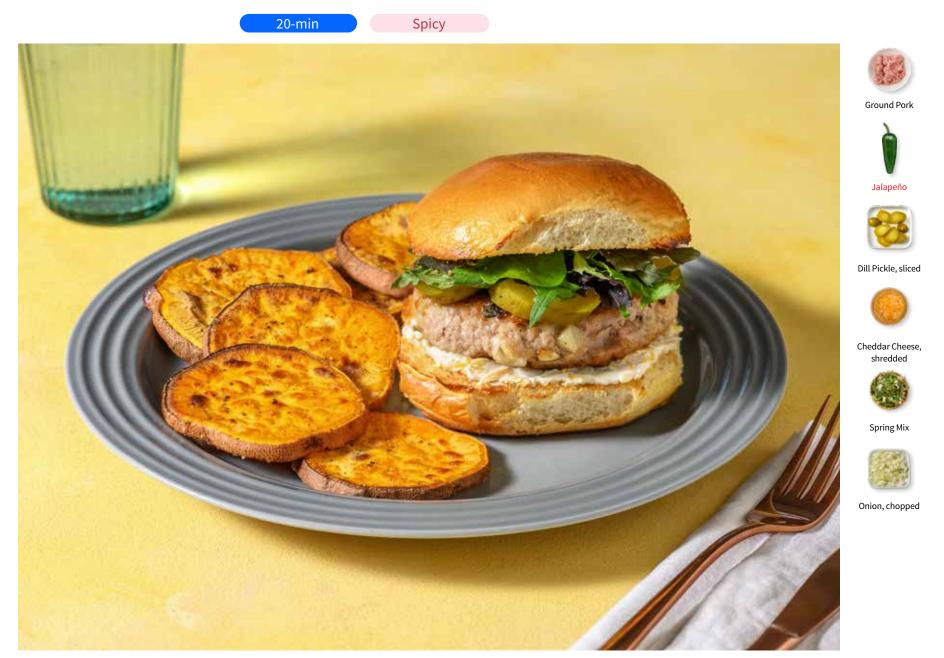


Jalapeño Popper Pork Burgers

with Sweet Potato Rounds





Cream Cheese

Artisan Bun

Sweet Potato

Italian Breadcrumbs

Garlic Salt

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	1⁄4 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.

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Broil sweet potato rounds

• Cut **sweet potatoes** into ¹/₄-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 goldenbrown, 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, cutside 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!

Contact