



# 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**, then toss to coat.
- 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!