



CHEESY STUFFED BBQ PORK BURGERS

with Charred Pineapple and Sweet Potato Fries



HELLO

MONTEREY JACK CHEESE

Creamy, melty, and oh-so-satisfying



Sweet Potatoes



Jalapeños



Monterey Jack Cheese
(Contains: Milk)



BBQ
Sauce



Pineapple



Ground Pork



Potato Buns
(Contains: Eggs, Milk, Wheat)

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 920

START STRONG


When it comes to burgers, the less manipulation the better—so one flip is all they need. And whatever you do, don't press down. Doing so releases the juices.

BUST OUT

- Strainer
- Small bowl
- Baking sheet
- Large pan
- Vegetable oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|---|-------|
| • Sweet Potatoes | 4 |
| • Pineapple | 8 oz |
| • Jalapeños  | 2 |
| • Ground Pork* | 20 oz |
| • Monterey Jack Cheese | ½ Cup |
| • Potato Buns | 4 |
| • BBQ Sauce | 4 oz |

* Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Drain **pineapple** over a small bowl, reserving juice. Thinly slice **jalapeños** into rounds, removing seeds and ribs for less heat.



4 STUFF PATTIES

Divide **pork** into four equal-sized patties, about ½ inch thick. Evenly divide **cheese** between the center of each patty. Gently fold meat around cheese, shaping and sealing to create four cheese-stuffed patties. Season all over with **salt** and **pepper**.



2 ROAST AND MARINATE

Toss **sweet potatoes** on a baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes. Meanwhile, add **jalapeños** to bowl with **pineapple juice**. Let marinate, stirring occasionally, until ready to serve.



5 COOK PATTIES AND TOAST BUNS

Heat a large drizzle of **oil** in pan used for pineapple over medium-high heat. Working in batches if necessary, add **stuffed patties** and cook to desired doneness, 4-6 minutes per side. While patties cook, halve **buns**. Place on baking sheet with **sweet potatoes** and toast in oven until browned, 2-3 minutes.



3 CHAR PINEAPPLE

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **pineapple** and cook, stirring, until browned, 3-4 minutes. Remove from pan and set aside. Wipe out pan.



6 FINISH AND SERVE

Fill **buns** with **patties**, **BBQ sauce**, **pineapple**, and as much of the **marinated jalapeños** as you like (leave jalapeños off for less-adventurous eaters). Divide burgers and **sweet potatoes** between plates. Serve with remaining **BBQ sauce** on the side for dipping.

FRESH TALK

What other fruits would you try as a burger topping?

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