



AUSTRALIA'S SWEET CHILI PINEAPPLE BURGERS

with Sweet Potato Wedges & Chili Mayo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



4 oz | 8 oz

Pineapple



1 | 2

Tomato



10 oz | 20 oz

Ground Beef**



1 TBSP | 2 TBSP

Fry Seasoning



4 TBSP | 8 TBSP

Mayonnaise

Contains: Eggs



1 tsp | 2 tsp

Sriracha



2 oz | 4 oz

Sweet Thai Chili Sauce



2 | 4

Brioche Buns
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SWEET HEAT

Pineapple + sweet chili sauce + Sriracha =
sweet-hot heaven!



Enjoy top-rated
recipes from
HelloFresh markets
around the world!

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1110



THROW 'EM ON THE BARBIE

Cook your patties outside! Preheat your grill to medium, then cook to desired doneness, 3-5 minutes per side (grill temperatures can vary).

BUST OUT

- Baking sheet
- Large pan
- Strainer
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 ROAST SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges.
- Toss sweet potatoes on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 18-20 minutes.



4 MAKE MAYO & TOAST BUNS

- Meanwhile, in a small bowl, combine **pineapple, mayonnaise, Sriracha, and chili sauce.**
- Halve and toast **buns.**



2 PREP

- Meanwhile, drain **pineapple** and mince. Thinly slice **tomato** into rounds.



5 ASSEMBLE BURGERS

- Arrange **patties** on **bottom buns**; spread with as much **chili mayo** as you like. Top with **tomato slices** and close to form **burgers.**



3 FORM & COOK BURGERS

- In a large bowl, combine **beef*, Fry Seasoning, salt (we used ½ tsp; 1 tsp for 4 servings), and pepper.** Form into two patties (**four patties for 4**), each slightly wider than a burger bun.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **patties** and cook to desired doneness, 3-5 minutes per side.



6 SERVE

- Divide **burgers** between plates. Serve with **sweet potato wedges** and any **remaining chili mayo** on the side for dipping.

*Ground Beef is fully cooked when internal temperature reaches 160°.