



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!

AUSTRALIA'S SWEET CHILI PINEAPPLE BURGERS

with Sweet Potato Wedges & Chili Mayo





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

• Large pan

Small bowl

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

MORE IS MORE

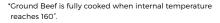
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)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



2 PREP

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



3 FORM & COOK BURGERS

- In a large bowl, combine **beef***, Fry Seasoning, salt (we used 1/2 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.



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



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**.



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