



Jalapeño Popper Pork Burger

with Sweet Potato Rounds

20-min

Spicy



Ground Pork



Cream Cheese



Jalapeño



Artisan Bun



Dill Pickle, sliced



Sweet Potato



Cheddar Cheese, shredded



Panko Breadcrumbs



Spring Mix



Garlic Salt



Onion, chopped

HELLO CREAM CHEESE

This versatile, soft cheese is great for sweet and savoury applications!

Start here

- Before starting, preheat your 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
Panko 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, as size may vary.

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 potatoes

Cut **sweet potatoes** into ¼-inch rounds, then toss with **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. (**NOTE:** For 4 ppl, use 2 foil-lined 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 golden-brown, 15-16 min.



Mix topping

While **patties** cook, combine **cream cheese, cheddar, remaining jalapeños** and **remaining garlic salt** in a small bowl.



Prep patties

While **sweet potatoes** broil, core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!) In a medium bowl, combine **pork, onions, panko, ½ tsp salt** (dbl for 4 ppl) and **half the jalapeños**. Season with **pepper**. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **mixture** into **two 4-inch wide patties** (four patties for 4 ppl).



Toast buns

Halve the **buns**. Arrange on a baking sheet, cut-side up. Toast **buns** in the **top** 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-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until golden-brown and cooked through, 3-5 min per side.**



Finish and serve

Spread **each bottom bun** with **cream cheese mixture**, then top with **patties, pickles, spring mix** and **top bun**. Serve with **sweet potato rounds**.

Dinner Solved!