



SMOTHERED PEPPER JACK PORK BURGERS

with Spicy Ketchup & BBQ Sweet Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



2 TBSP | 4 TBSP
Ketchup



1 tsp | 2 tsp
Hot Sauce



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



½ Cup | 1 Cup
Pepper Jack
Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat

HELLO

SPICY KETCHUP

This tangy topping gives cheese-stuffed burgers a kick.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010



HELLO FRESH

KEEP IN TOUCH

When stuffing your patties in step 4, make sure not to overhandle the meat. A light touch will yield tender and juicy burgers.

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **sweet potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **green pepper**.
- In a small bowl, combine **ketchup** with as much **hot sauce** as you like.



4 STUFF PATTIES

- In a large bowl, combine **pork***, **remaining BBQ Seasoning**, and a **big pinch of salt and pepper**.
- Form mixture into two ½-inch-thick rounds (**four rounds for 4 servings**).
- Set aside **half the pepper jack**. Divide remaining cheese between the center of each patty. Fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun. Season all over with **salt** and **pepper**.



2 ROAST SWEET POTATOES

- Toss **sweet potatoes** on a baking sheet with a **large drizzle of oil**, **half the BBQ Seasoning**, **salt**, and **pepper**.
- Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



5 COOK PATTIES

- Heat a **large drizzle of oil** in pan used for veggies over medium-high heat. Add **patties** and cook until cooked through, 4-6 minutes per side.
- Top each patty with a **layer of veggies** (**you may have extra**), then top with **reserved pepper jack**. Cover pan until cheese melts, 1-2 minutes.



3 COOK VEGGIES

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion** and **green pepper**. Cook, stirring, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**.
- Turn off heat; remove from pan and set aside. Wipe out pan.



6 FINISH & SERVE

- While patties cook, halve and toast **buns**.
- Spread cut sides of buns with **spicy ketchup**. Fill buns with **smothered patties** and any **remaining hot sauce** if desired. Serve with **sweet potatoes** and any **remaining veggies** on the side.

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