



CHEESY STUFFED BBQ PORK BURGERS

with Charred Pineapple and Sweet Potato Fries



HELLO MONTEREY JACK CHEESE

Creamy, melty, and oh-so-satisfying

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 870**



Sweet Potatoes



Jalapeño



Ground Pork



Potato Buns
(Contains: Wheat, Eggs, Milk)



Pineapple



Monterey Jack Cheese
(Contains: Milk)



Barbecue Sauce

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 (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------|---------------|
| • Sweet Potatoes | 2 4 |
| • Pineapple | 4 oz 8 oz |
| • Jalapeño | 1 2 |
| • Ground Pork | 10 oz 20 oz |
| • Monterey Jack Cheese | ¼ Cup ½ Cup |
| • Potato Buns | 2 4 |
| • Barbecue Sauce | 2 oz 4 oz |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Adjust rack to top position and preheat oven to 425 degrees. Cut **sweet potatoes** into ½-inch-thick wedges. Drain **pineapple** over a small bowl, reserving juice. Thinly slice **jalapeño** into rounds, removing seeds and ribs for less heat.



4 STUFF PATTIES

Divide **pork** into two equal-sized pieces, then flatten each into a ½-inch-thick patty. Place half the **Monterey Jack** in the center of each patty. Gently fold meat around cheese, shaping and sealing to create a cheese-stuffed patty. 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 in oven, flipping halfway through, until browned and tender, 20-25 minutes. Meanwhile, add **jalapeño** 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. 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 drizzle of **oil** in a large pan over medium-high heat. Add **pineapple** and cook, tossing, until browned, 3-4 minutes. Remove from pan and set aside. Wipe out pan.



6 FINISH AND SERVE

Fill **buns** with **patties**, **barbecue sauce**, **pineapple**, and as much marinated **jalapeño** as you like. Divide burgers and **sweet potatoes** between plates. Serve with remaining barbecue sauce on the side for dipping.

NICE JOB!

Sit back, take a big bite, and pretend that your kitchen is a tropical paradise.

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