



CHEESY STUFFED BBQ PORK BURGERS

with Charred Pineapple and Sweet Potato Wedges



HELLO

CHARRED PINEAPPLE

An easy stovetop technique adds depth to the sweetness of this juicy, tropical fruit.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 920



Sweet Potatoes



Jalapeño



Monterey Jack Cheese
(Contains: Milk)



Potato Buns
(Contains: Eggs, Milk, Wheat)



Pineapple



Ground Pork



BBQ Sauce

START STRONG

When it comes to patties, the less manipulation the better—one flip is all they need. And whatever you do, don't press down. Doing so releases the precious juices.

BUST OUT

- Strainer
- Small bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 5 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**
- BBQ Sauce **2 oz | 4 oz**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Drain **pineapple** over a small bowl, reserving juice. Slice **jalapeño** into thin rounds, removing seeds and ribs for less heat.



4 STUFF PATTIES

Form **pork** into two equal-sized patties (four for 4 servings), about ½ inch thick. Divide **cheese** between the centers of each patty. Gently fold meat around cheese, shaping and sealing to create cheese-stuffed patties. 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 on top rack, 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 until browned and cooked through, 4-6 minutes per side. While patties cook, halve **buns**. Place on baking sheet used for sweet potatoes; toast in oven until browned, 2-3 minutes.



3 CHAR PINEAPPLE

While sweet potatoes roast, heat a drizzle of **oil** in a large pan over medium-high heat. Add **pineapple** and cook, stirring, until browned, 3-4 minutes. Turn off heat; remove from pan and set aside. Wipe out pan.



6 SERVE

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

MORE, PLEASE

Loved your cheese-stuffed burger? Next time, try it with beef and Pepper Jack for a twist!

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