



# JALAPEÑO POPPER BURGERS

with Sweet Potato Wedges and Garlic Mayo



**HELLO**  
**JALAPEÑO POPPER BURGERS**  
All the spicy and cheesy goodness of your favorite appetizer inside a stuffed burger

**PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 1020**

-  Jalapeño
-  Sweet Potatoes
-  Shallot
-  Cheddar Cheese  
(Contains: Milk)
-  Garlic
-  Brioche Buns  
(Contains: Wheat, Milk, Eggs)
-  White Wine Vinegar
-  Ground Beef
-  Cream Cheese  
(Contains: Milk)
-  Fry Seasoning
-  Mayonnaise  
(Contains: Eggs)
-  Roma Tomato

## START STRONG

Much of a chili pepper's spiciness is concentrated in its inner ribs and seeds. Remove these from the jalapeño for a more mild amount of heat.

## BUST OUT

- 3 Small bowls
- Baking sheet
- Large bowl
- Large pan
- Grater
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Jalapeño  1 | 1
- White Wine Vinegar 5 tsp | 5 tsp
- Sweet Potatoes 2 | 3
- Fry Seasoning 1 TBSP | 2 TBSP
- Shallot ½ | 1
- Cream Cheese 2 TBSP | 4 TBSP
- Cheddar Cheese ½ Cup | ½ Cup
- Ground Beef 10 oz | 20 oz
- Garlic 1 Clove | 2 Cloves
- Mayonnaise 2 TBSP | 4 TBSP
- Brioche Buns 2 | 4
- Roma Tomato 1 | 1

## WINE CLUB

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## 1 PICKLE JALAPEÑO

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Thinly slice **jalapeño**, then toss in a small bowl with **vinegar**, ½ **tsp sugar**, and a pinch of **salt**. Set aside.



## 4 MAKE STUFFED PATTIES

Shape **beef mixture** into four thin patties, each about as wide as the buns. Place **1 heaping TBSP cheese mixture** in the center of two patties. Press down on cheese a little to flatten but do not spread. Place remaining two patties on top and seal edges to close completely. Heat a drizzle of **oil** in a large pan over medium-high heat. Add stuffed patties and cook to desired doneness, 4-6 minutes per side. (It's OK if some of the cheese mixture drips out.)

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## 2 ROAST SWEET POTATOES

Cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil**, a big pinch of **salt**, and half the **Fry Seasoning**. Roast, tossing halfway through, until browned at edges and tender, 20-25 minutes. Meanwhile, halve **shallot**. Peel and finely chop one half (use the other as you like).



## 5 MAKE GARLIC MAYO

While patties cook, grate **1 clove garlic** (we sent more). In another small bowl, stir together **mayonnaise** and a pinch of garlic (use more to taste). Season with **pepper**. Split **buns** in half. (**TIP:** If you like, you can toast the buns cut sides down in the beef drippings in the pan used for the patties.) Thinly slice **tomato**.



## 3 PREP PATTIES

Place **cream cheese** in a small microwave-safe bowl. Microwave on high until soft, about 15 seconds. Stir in **cheddar**. In a large bowl, gently mix together **beef**, **shallot**, remaining **Fry Seasoning**, and a pinch of **salt** and **pepper**.



## 6 ASSEMBLE AND SERVE

Spread **bun bottoms** with as much **garlic mayo** as you like. Fill buns with **stuffed patties**, **tomato**, and **pickled jalapeño** (to taste). Divide **burgers** and **sweet potatoes** between plates. Serve with any remaining garlic mayo for dipping the sweet potatoes into.

## SCORE!

When game-day snacks meet a burger feast, it's a win-win.

WK7NJ-2