



Smart Vietnamese-Style Lemongrass Turkey Patties with Fresh Cucumber Salad

Smart Meal 30 Minutes



Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap	↻ Swap
Ground Pork 250 g 500 g	Beyond Meat® 2 4



Ground Turkey 250 g 500 g	Lemongrass 1 2
Soy Sauce ½ tbsp 1 tbsp	Mini Cucumber 1 2
Carrot 1 2	Sweet Chili Sauce 4 tbsp 8 tbsp
Seasoned Rice Vinegar 2 tbsp 4 tbsp	Garlic, cloves 2 4
Peanuts, chopped 28 g 56 g	Spring Mix 113 g 227 g
Green Onion 2 4	

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

vida
PADERNO

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Prep

- Before starting, wash and dry all produce.

- Peel **cucumber**, if desired, then cut into ¼-inch rounds.
- Peel, then halve **carrot** lengthwise and slice into ¼-inch half-moons.
- Peel, then mince or grate **garlic**.
- Thinly slice **green onions**.
- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush, then chop very finely.

2



Toast peanuts

- Heat a large non-stick pan over medium-high heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on peanuts so they don't burn!)
- Transfer to a small bowl.

3



Make patties

Swap | Ground Pork

Swap | Beyond Meat®

- Add **turkey, lemongrass, garlic, soy sauce** and ⅛ tsp (¼ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Divide **turkey mixture** into 8 equal portions (16 portions for 4 ppl).
- Roll into balls, then flatten into ½-inch-thick **patties**. (**NOTE:** Your mixture may look wet; this is normal! In step 4, you can carefully reshape patties when cooking.)

4



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp oil per batch.)
- Cook, until browned all over and cooked through, 4-5 min per side.**

5



Assemble salad

- Meanwhile, whisk together **half the sweet chili sauce, vinegar** and ½ **tbsp** (1 **tbsp**) **oil** in a large bowl.
- Add **spring mix, carrots, green onions** and **cucumbers**. Season with **salt** and **pepper**, then toss to combine.

6



Finish and serve

- Remove the pan from heat, then add **remaining sweet chili sauce**. Gently toss to coat **patties**.
- Divide **salad** between bowls. Top with **patties**.
- Sprinkle **peanuts** over top.

3 | Make pork patties

Swap | Ground Pork

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **turkey****

3 | Make Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way the recipe instructs you to prepare, cook and plate the **turkey****