



Smart Vietnamese-Style Turkey Patties

with Fresh Cucumber Salad

Smart Meal

Spicy

25 Minutes

Customized Protein

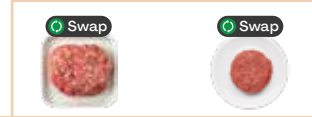
+ Add

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](http://www.hellofresh.ca)



Ground Beef
250 g | 500 g

Beyond Meat®
2 | 4



Ground Turkey
250 g | 500 g



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



Thai Seasoning
1 tbsp | 2 tbsp

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.

Pantry items | Pepper, salt, oil

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, vegetable peeler, whisk

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**.

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 Beef**

Swap | **Beyond Meat®**

- Add **turkey, Thai Seasoning, garlic, soy sauce** and ½ **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.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Make patties

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **turkey**.**

3 | Make Beyond Meat® patties

Swap | **Beyond Meat®**

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

** Cook to a minimum internal temperature of 74°C/165°F.