



# Smart Vietnamese-Style Turkey Patties

with Fresh Herby Salad

Smart Meal

Spicy

25 Minutes

Customized Protein

+ Add

Swap

or

x2 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



Ground Pork  
250 g | 500 g

Swap



Beyond Meat®  
2 | 4



Ground Turkey  
250 g | 500 g



Soy Sauce  
½ tbsp | 1 tbsp



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



Cilantro  
7 g | 14 g



Lemongrass  
1 | 2



**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-serving | 4-serving

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, 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 for 3-4 min, stirring often, until golden. (**TIP:** Keep your eye on them so they don't burn.)
- Transfer to a small bowl.

3



## Make patties

Swap | **Ground Pork**

Swap | **Beyond Meat®**

- To a medium bowl, add **turkey, lemongrass, garlic, soy sauce** and ½ **tsp** (¼ **tsp**) **salt**. Season with **pepper**, then combine.
- Divide **turkey mixture** into **8 (16) equal portions**.
- 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 for 4-5 min per side, until browned all over and cooked through.\*\*

5



## Assemble salad

- Meanwhile, in a large bowl, whisk together **half the sweet chili sauce, vinegar** and ½ **tbsp** (1 **tbsp**) **oil**.
- Add **spring mix, carrots** and **green onions**. 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, then tear **cilantro** over top.
- Top with **patties**.
- Sprinkle **peanuts** over top.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 3 | Make patties

Swap | **Ground Pork**

If you've opted to get **pork**, prep and cook 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 the same way the recipe instructs you to prep and cook **turkey**.\*\*

\*\* Cook to a minimum internal temperature of 165°F.