



# Caesar Turkey, Lettuce and Tomato Burgers

with Roasted Potatoes

Quick 25 Minutes



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- Ground Turkey
- Ground Beef**
- Lemon-Pepper Seasoning
- Caesar Dressing
- Roma Tomato
- Spring Mix
- Brioche Bun
- Panko Breadcrumbs
- Yellow Potato

**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO CAESAR DRESSING  
*This tangy dressing is the perfect burger condiment!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Ground Beef	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Roma Tomato	95 g	190 g
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Yellow Potato	350 g	700 g
Oil*		
Salt*		

\* Pantry items

\*\* Cook turkey and beef to a minimum internal temperature of 74°C/165°F.

## 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.*



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### Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Lemon-Pepper Seasoning** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 22-24 min.



### Prep tomato

- Meanwhile, cut **tomato** into ¼-inch rounds.



### Make patties

- Meanwhile, combine **turkey**, **panko**, **remaining Lemon-Pepper Seasoning** and **¼ tsp** (½ tsp) **salt** in a medium bowl.
- Form **turkey mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal! In step 3, you can carefully reshape patties when cooking.)

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



### Toast buns

- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep your eye on buns so they don't burn!)



### Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until golden-brown and cooked through, 5-6 min per side.\*\*



### Finish and serve

- Spread **half the Caesar dressing** on **bottom buns**, then stack with **patties**, **spring mix** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **roasted potatoes** between plates.
- Serve **remaining Caesar dressing** alongside for dipping.

Dinner Solved!