



Caesar Turkey Burgers

with Lemony Broccoli and Parmesan Mayo

PRONTO 30 Minutes



Minced Turkey



Artisan Bun



Mayonnaise



Parmesan Cheese



Spring Mix



Lemon



Italian Breadcrumbs



Dijon Mustard



Garlic



Broccoli, florets

HELLO CAESAR

Parmesan mayo is the perfect creamy condiment for this turkey burger

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 1:

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Extra: 1/2 tsp

Bust Out

2 Baking Sheets, Garlic Press, Large Non-Stick Pan, Parchment Paper, Medium Bowl, 2 Small Bowls, Microplane/Zester, Measuring Spoons

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Artisan Bun	2	4
Mayonnaise	1/4 cup	1/2 cup
Parmesan Cheese	1/4 cup	1/2 cup
Spring Mix	28 g	56 g
Lemon	1	1
Italian Breadcrumbs	1/4 cup	1/2 cup
Dijon Mustard	1 1/2 tsp	3 tsp
Garlic	6 g	12 g
Broccoli, florets	227 g	454 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. PREP

Remove **2 tbsp butter** (dbl for 4 ppl) from the fridge and set aside to come up to room temperature. Cut **broccoli** into bite-sized pieces. Zest, then juice **half the lemon** (**NOTE:** Juice the whole lemon for 4ppl). Cut **remaining lemon** into wedges (for 2 ppl). Peel, then mince or grate **garlic**. Combine **mayo, dijon, half the lemon juice, Parmesan** and **1/4 tsp garlic** (dbl for 4ppl) in a small bowl. (**NOTE:** Reference Garlic Guide). Season with **salt** and **pepper**.



4. COOK PATTIES

Heat a large nonstick pan over medium-high heat. When hot, add **1/2 tbsp oil** (dbl for 4ppl), then **patties**. Pan-fry, until cooked through, 4-5 min per side.** Remove pan from heat then transfer **patties** to a plate and cover to keep warm.



2. ROAST BROCCOLI

Toss the **broccoli** with **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until **broccoli** is golden-brown and tender, 8-10 min.



5. TOAST BUNS

While **patties** cook, stir together **2 tbsp butter** (dbl for 4ppl) with **remaining garlic** in another small bowl. Season with **salt** and **pepper**. Cut **each bun** in half and spread cut sides with **garlic butter**. Arrange on another baking sheet, cut-side up. Toast in **top** of the oven until lightly golden, 5-6 min.



3. FORM PATTIES

While **broccoli** roasts, combine **turkey** and **breadcrumbs** in a medium bowl. Season with **pepper**. Form **turkey mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal. In Step 4, you can carefully re-shape patties when cooking.)



6. FINISH & SERVE

When **broccoli** is done, toss with **lemon zest** and **remaining lemon juice**. Spread **half the Parmesan mayo** on **buns**. Layer **bottom buns** with **patties** and **spring mix**. Finish with **top buns**. Divide **broccoli** and **burgers** between plates. Serve **remaining Parmesan mayo** for dipping. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!