



# California-Style Turkey Burgers

with Guacamole and Sweet Potato Fries

30 Minutes



Ground Turkey



Sweet Potato



Brioche Bun



Guacamole



Beefsteak Tomato



Baby Spinach



Mayonnaise



Garlic Puree



Dijon Mustard



Panko Breadcrumbs



Southwest Spice Blend

## HELLO AIOLI

*This lemon aioli is the perfect creamy condiment for this turkey burger!*

## Start here

- Preheat the oven to 450°F (to bake sweet potato fries).
- Start prepping when the oven comes up to temperature!

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Sweet Potato	510 g	1020 g
Brioche Bun	2	4
Guacamole	3 tbsp	6 tbsp
Beefsteak Tomato	170 g	340 g
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Southwest Spice Blend	1 tbsp	2 tbsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook 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.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Roast sweet Potatoes

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil**, then the **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed!) Pan-fry until cooked through, 4-5 min per side. \*\*
- Transfer to a plate and cover to keep warm.



## Prep

- Cut **tomato** into ¼-inch slices.
- Add **mayo**, **mustard** and **half the garlic puree** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Toast buns

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



## Make turkey patties

- Add **turkey**, **panko**, **Southwest Spice Blend**, **remaining garlic puree** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl.
- Season with **pepper**, then combine. (**TIP:** If you prefer a **firmer patty**, add an **egg** to the mixture!)
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



## Finish and serve

- Spread **1 tbsp garlic mayo** on **each top bun**.
- Stack **spinach**, **patty**, **guacamole** and **tomatoes** on **bottom buns**.
- Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve with **remaining garlic mayo**, for dipping.

Dinner Solved!