



California-Style Turkey Burgers

with Guacamole and Wedges

30 Minutes



Ground Turkey



Russet Potato



Brioche Bun



Guacamole



Beefsteak Tomato



Baby Spinach



Mayonnaise



Garlic Puree



Panko Breadcrumbs



Chives

HELLO GUACAMOLE

This creamy avocado spread is full of heart-healthy fats!

Start here

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

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
Russet Potato	460 g	920 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
Panko Breadcrumbs	¼ cup	½ cup
Chives	7 g	14 g
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

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Roast wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 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 **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 **patties** to a plate, then cover to keep warm.



Prep

- Cut **tomato** into ¼-inch slices.
- Thinly slice **chives**.
- Add **mayo**, **half the chives** 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 on an unlined baking sheet, cut-side up.
- Toast in the **bottom** of the oven until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



Make turkey patties

- Add **turkey**, **panko**, **remaining chives**, **remaining garlic puree** and **½ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!)
- Season with **pepper**, then combine.
- 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**.
- Spread **guacamole** on **bottom buns**, then stack with **spinach**, **patties** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **wedges** between plates.
- Serve **remaining garlic mayo** alongside for dipping.

Dinner Solved!