

California-Style Turkey Burgers

with Guacamole and Wedges

30 Minutes







Russet Potato

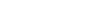






Guacamole

Brioche Bun







Beefsteak Tomato

Baby Spinach







Mayonnaise

Garlic Puree



Panko Breadcrumbs

Chives

Start here

- Before starting, preheat the oven to
- 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
250 g	500 g
460 g	920 g
2	4
3 tbsp	6 tbsp
170 g	340 g
28 g	56 g
4 tbsp	8 tbsp
1 tbsp	2 tbsp
⅓ cup	½ cup
7 g	14 g
	250 g 460 g 2 3 tbsp 170 g 28 g 4 tbsp 1 tbsp ½ cup

- ** 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.



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 goldenbrown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Prep

- Cut tomato into 1/4-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.



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).



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.



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!)



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.

Contact

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Dinner Solved!