












# California-Style Turkey Burgers

with Guacamole and Wedges

30 Minutes



-  Ground Turkey
-  Bacon
-  Russet Potato
-  Brioche Bun
-  Guacamole
-  Roma Tomato
-  Baby Spinach
-  Mayonnaise
-  Garlic Puree
-  Panko Breadcrumbs
-  Green Onion

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

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
Bacon	100 g	200 g
Russet Potato	460 g	920 g
Brioche Bun	2	4
Guacamole	3 tbsp	6 tbsp
Roma Tomato	160 g	320 g
Baby Spinach	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Panko Breadcrumbs	¼ cup	½ cup
Green Onion	2	2
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook turkey to minimum internal temperature of 74°C/165°F and bacon to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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 to 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.)

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **bottom** of the oven until crispy and cooked through, 8-12 min.\*\*



## 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

- Meanwhile, cut **tomatoes** into ¼-inch slices.
- Thinly slice **green onions**.
- Add **mayo**, **half the green onions** 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 buns so they don't burn!)



## Make turkey patties

- Add **turkey**, **panko**, **remaining green onions**, **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 5-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.

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!