



# Cranberry Turkey Burger

with Sweet Potato Fries

FAMILY

35 Minutes



Minced Turkey



Italian Breadcrumbs



Shallot



Sage



Sweet Potato, Fries



Brioche Buns



Dried Cranberries



Orange Marmalade



Spring Mix



Brie Cheese

## HELLO CRANBERRY SAUCE

*The best way to get your cranberry fix beyond Thanksgiving*

# Start Strong

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

## Bust Out

Baking Sheet, Large Bowl, Parchment Paper, Small Pot, Box Grater, Measuring Cups, Measuring Spoons, Large Non-Stick Pan

## Ingredients

	4 Person
Minced Turkey	500 g
Italian Breadcrumbs	2 tbsp
Shallot	50 g
Sage	7 g
Sweet Potato, fries	680 g
Brioche Buns	4
Dried Cranberries	56 g
Orange Marmalade	2 tbsp
Spring Mix	56 g
Brie Cheese	125 g
Sugar	1 tsp
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.*



### 1. ROAST SWEET POTATOES

Toss the **sweet potatoes** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the middle of oven, turning over halfway through cooking, until golden-brown, 20-22 min. (**NOTE:** This healthier version won't get as crispy as deep-fried fries!)



### 4. MAKE CRANBERRY SAUCE

While the **burgers** cook, heat a small pot over medium heat. When hot, add the **cranberries**, **marmalade**, **1 tsp sugar** and **½ cup water**. Cook stirring occasionally, until the **cranberries** have absorbed the **water** and **sauce** is sticky, 9-10 min.



### 2. PREP

Roughly chop the **cranberries**. Finely chop **1 tbsp sage**. Coarsely grate the **shallot** with a box grater. Cut the **cheese** into ¼-inch slices. Halve the **buns**. Mix together the **turkey**, **shallot**, **breadcrumbs** and **sage** in a large bowl. Season with **¼ tsp salt** and **½ tsp pepper**.



### 5. TOAST BUNS

Arrange the **buns** cut-side up on another baking sheet. Divide the **cheese** between **bottom buns**. Toast in the **top** of the oven until **buns** are golden-brown and **cheese** has melted, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



### 3. MAKE AND COOK BURGERS

Form **turkey mixture** into **four 4-inch wide burger patties**. (**NOTE:** Your mixture may look wet, this is normal! You can carefully re-shape patties when cooking in Step 4.) Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **burgers**. Pan-fry until cooked through, 5-6 min per side. \*\*



### 6. FINISH AND SERVE

Divide the **patties** between **bottom buns**. Top with the **cranberry sauce** and **spring mix**. Serve with the **sweet potatoes** on the side.

## Dinner Solved!

## Contact

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