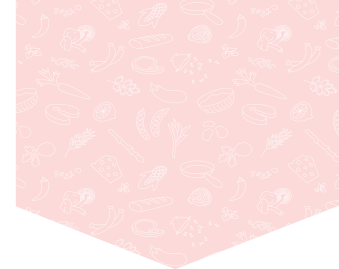




# Hawaiian Turkey Burgers

with Potato Wedges with Green Onion Aioli Dipping Sauce

**FAMILY** 30 Minutes



Minced Turkey



Pineapple, spears



Brioche Buns



Teriyaki Sauce



Garlic Salt



Shallot



Red Potatoes



Spring Mix



Panko Breadcrumbs



Mayonnaise



Green Onions

**HELLO PINEAPPLE**

*This sweet, tropical fruit makes this burger extra delicious.*

# Start Strong

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

## Bust Out

2 Baking Sheets, Large Non-Stick Pan, Measuring Spoons, Small Bowl, Box Grater, Medium Bowl

## Ingredients

	4 Person
Minced Turkey	500 g
Pineapple, spears	190 g
Brioche Buns	4
Teriyaki Sauce	1 ½ tbsp
Garlic Salt	1 tsp
Shallot	50 g
Red Potatoes	600 g
Spring Mix	56 g
Panko Breadcrumbs	½ cup
Mayonnaise	6 tbsp
Green Onions	2
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. COOK POTATOES

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** and **half the garlic salt** with **2 tbsp oil** on a baking sheet. Season with **pepper**. Roast in **middle** of oven, flipping halfway through cooking, until golden-brown, 21-23 min.



### 2. MAKE PATTIES

While **potatoes** roast, peel, then coarsely grate **shallot** into a medium bowl. Add **turkey, panko, teriyaki sauce** and **remaining garlic salt** to the **shallots**. Season with **pepper**. With damp hands, form **turkey mixture** into **four 4-inch wide burger patties**. (**NOTE:** Your mixture may look wet, this is normal! In Step 3, you can carefully re-shape patties when cooking.)



### 3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **patties**. Pan-fry, until **patties** are cooked through, 5-6 min per side. \*\* Transfer to a plate and cover to keep warm. While **patties** cook, cut **pineapple** into ¼-inch slices lengthwise. Trim and cut **green onions** in half.



### 4. COOK PINEAPPLE AND GREEN ONIONS

Add **pineapple** and **green onions** to the same pan. Cook, until warmed through and slightly charred, 1-2 min. Transfer **green onions** to a cutting board and roughly chop. Mix **mayo** and **green onions** in a small bowl. Season with **pepper**. Set aside.



### 5. TOAST BUNS AND ASSEMBLE BURGERS

Halve **buns** and arrange them cut-side up, on another baking sheet. Toast in **top** of oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Spread **green onion-mayo** between **all buns**. Divide **pineapple** between **bottom buns**, then top with **patties** and **spring mix**.



### 6. FINISH AND SERVE

Divide **Hawaiian turkey burgers** and **potato wedges** between plates.

## Dinner Solved!