



# Smart Vietnamese-Style Lemongrass Turkey Patties with Fresh Herb and Cucumber Salad

Calorie Smart

Carb Smart

Spicy

30 Minutes



Ground Turkey



Lemongrass



Basil



Cilantro



Soy Sauce



Mini Cucumber



Carrot, julienned



Sweet Chili Sauce



Rice Vinegar



Garlic, cloves



Peanuts, chopped



Spring Mix

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Lemongrass	1	2
Basil	7 g	14 g
Cilantro	7 g	14 g
Soy Sauce	1 ½ tsp	3 tsp
Mini Cucumber	66 g	132 g
Carrot, julienned	56 g	113 g
Sweet Chili Sauce 🌶️	4 tbsp	8 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Garlic, cloves	2	4
Peanuts, chopped	28 g	56 g
Spring Mix	113 g	227 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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## Prep

Halve **cucumber** lengthwise, then cut into ½-inch half-moons. Peel, then mince or grate **garlic**. Roughly chop **cilantro** and **basil leaves**. Remove outer layer of **lemongrass**, then quarter crosswise. Using the back of a spoon, forcefully tap **lemongrass** to bruise, then finely chop.

2



## Toast peanuts

Heat a large non-stick pan over medium-high heat. When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on peanuts so they don't burn!) Transfer to a small bowl.

3



## Make patties

Add **turkey**, **lemongrass**, **garlic** and **soy sauce** to a medium bowl. Season with **salt** and **pepper**, then combine. Roll mixture into **8 equal-sized portions** (16 for 4 ppl). Roll them into **balls**, then flatten them into **½-inch-thick patties**. (**NOTE:** Your mixture may look wet; this is normal! In step 4, you can carefully re-shape the patties when cooking.)

4



## Cook patties

Heat the same pan (from step 2) over medium. When hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp oil per batch.) Cook until browned all over and cooked through, 4-5 min per side. \*\*

5



## Assemble salad

Meanwhile, add **half the sweet chili sauce**, **rice vinegar** and **½ tbsp oil** (dbl for 4 ppl) to a large bowl. Whisk to combine. Add **spring mix**, **carrots**, **cilantro**, **basil** and **cucumbers**. Season with **salt** and **pepper**, to taste, then toss to combine.

6



## Finish and serve

Remove the pan from heat, then add **remaining sweet chili sauce** to **patties**. Toss to coat. Divide **salad** between bowls. Top with **patties**, then sprinkle with **peanuts**.

## Dinner Solved!