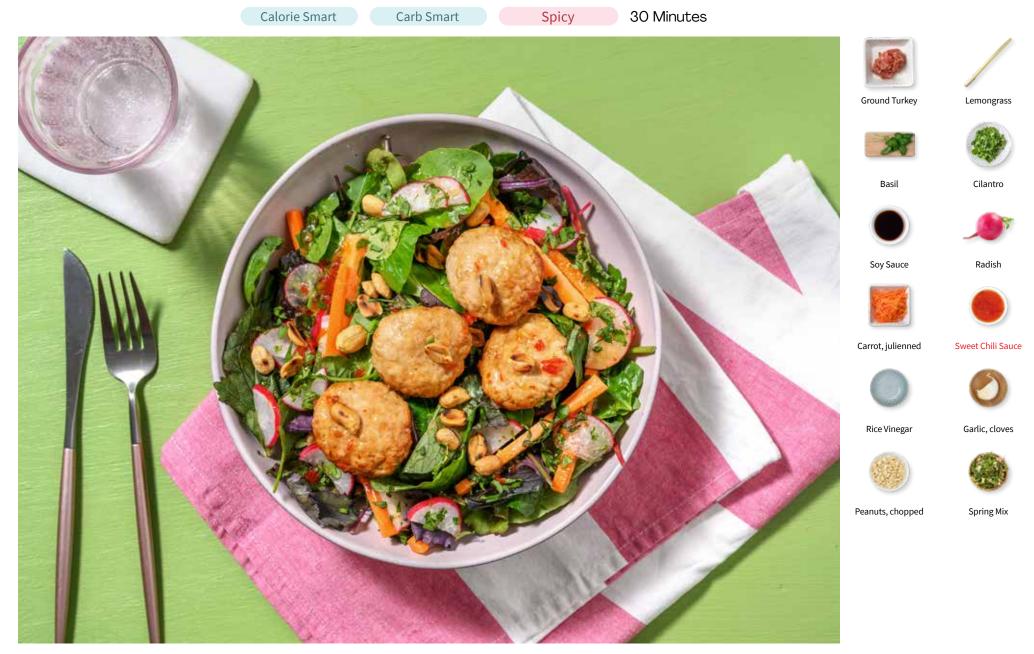


Smart Vietnamese-Style Lemongrass Turkey Patties

with Fresh Herbs and Cucumber Salad



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
Radish	3	6
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.



Prep

 Halve radishes lengthwise, then cut into ¹/₄-inch half-moons.

- Peel, then mince or grate garlic.
- Roughly chop cilantro and basil leaves.
- Remove outer layer of **lemongrass**, then halve lengthwise.
- Place the lemongrass, cut-side down, on a cutting board.
- Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush, then chop very finely.



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.**



Toast peanuts

- · Heat a large non-stick pan over mediumhigh 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.



Assemble salad

• Meanwhile, add half the sweet chili sauce, vinegar and 1/2 tbsp oil (dbl for 4 ppl) to a large bowl. Whisk to combine.

• Add spring mix, carrots, cilantro, basil and radishes. Season with salt and pepper, to taste, then toss to combine.



Make patties

- Add turkey, lemongrass, garlic and soy sauce to a medium bowl. Season with ¹/₈ tsp salt (dbl for 4 ppl) and pepper, then combine.
- Divide mixture into 8 equal portions (16 for 4 ppl).
- Roll portions into balls, then flatten into 1/2-inch-thick patties. (NOTE: Your mixture may look wet; this is normal! In step 4, you can carefully re-shape the patties when cooking.)



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.
- Sprinkle peanuts over top.



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