



Smart Vietnamese-Style Lemongrass Turkey Patties

with Fresh Herb Salad

Carb Smart

Calorie Smart

Spicy

30 Minutes



Ground Turkey



Lemongrass



Cilantro



Soy Sauce



Radish



Carrot



Sweet Chili Sauce



Rice Vinegar



Garlic, cloves



Peanuts, chopped



Spring Mix



Green Onion



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HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, vegetable peeler, 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
Cilantro	7 g	14 g
Soy Sauce	1 ½ tsp	3 tsp
Radish	3	6
Carrot	170 g	340 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
Green Onion	2	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 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.

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Prep

- Halve **radishes** lengthwise, then cut into ¼-inch half-moons.
- Peel, then cut the **carrot** into ¼-inch half-moons.
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- Thinly slice **green onions**.
- Remove outer layer of **lemongrass**, then halve lengthwise.
- Place **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 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.



Assemble salad

- Meanwhile, whisk together **half the sweet chili sauce**, **vinegar** and **½ tbsp oil** (dbl for 4 ppl) in a large bowl.
- Add **spring mix**, **carrots**, **cilantro**, **green onions** and **radishes**. Season with **salt** and **pepper**, to taste, then toss to combine.



Make patties

- Add **turkey**, **lemongrass**, **garlic**, **soy sauce** and **⅛ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Divide **mixture** into **8 equal portions** (16 for 4 ppl).
- Roll **portions** into balls, then flatten 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.)



Finish and serve

- Remove the pan from heat, then add **remaining sweet chili sauce** to **patties**. Gently toss to coat.
- Divide **salad** between bowls. Top with **patties**.
- Sprinkle **peanuts** over top.

Dinner Solved!