



Sriracha Turkey Burgers

with Roasted Sweet Potatoes and Spring Mix

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Minced Turkey



Shallot



Ginger



Garlic



Soy Sauce



Sriracha



Mayonnaise



Cilantro



Spring Mix



Artisan Bun



Sweet Potato

HELLO SHALLOT

This little purple bulb is the sweeter cousin of the white onion!

START HERE

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

Heat Guide for Step 2:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Shallot	50 g	100 g
Ginger	30 g	30 g
Garlic	6 g	12 g
Soy Sauce	1 tbsp	2 tbsp
Sriracha	2 tsp	2 tsp
Mayonnaise	¼ cup	½ cup
Cilantro	7 g	14 g
Spring Mix	56 g	56 g
Artisan Bun	2	4
Sweet Potato	340 g	680 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 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.

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1. ROAST SWEET POTATOES

Cut **sweet potatoes** into 1/2-inch fries, then toss with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 20-22 min.



2. PREP & MIX MAYO

While **sweet potatoes** roast, peel, then finely grate **2 tsp ginger** (dbl for 4 ppl). Roughly chop **cilantro**. Peel, then grate **shallot**. Peel, then mince or grate **garlic**. Mix **mayo** and **½ tsp sriracha** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reference Heat Guide in Start Strong). Set aside.



3. MAKE PATTIES

Combine **turkey**, **shallot**, **soy sauce**, **ginger**, **garlic**, **half the cilantro** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **turkey mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal! In Step 4, you can carefully re-shape patties when cooking.)



4. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until **patties** are cooked through, 5-6 min per side. (**NOTE:** After your patties are flipped, using your spatula, carefully re-shape burgers by pressing against edges to form the ideal shape!)



5. TOAST BUNS

While **patties** cook, halve **buns**, then arrange them cut-side up on another baking sheet. Broil in **top** of oven, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



6. FINISH AND SERVE

Spread **half the sriracha mayo** on **buns**, then layer with **patties** and **spring mix**. Divide **burgers** and **sweet potatoes** between plates. Sprinkle **remaining cilantro** over **sweet potatoes**. Serve with **remaining sriracha mayo**.

Dinner Solved!