



Sriracha Turkey Burgers

with Roasted Sweet Potatoes

Quick

Optional Spice

30 Minutes



Minced Turkey



Red Onion



Garlic



Soy Sauce



Sriracha



Mayonnaise



Cilantro



Spring Mix



Artisan Bun



Sweet Potato



Green Onions

HELLO MINCED TURKEY

Using this delicious protein is a great way to lower saturated fats in a dinner!

Start here

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

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

2 Baking sheets, medium bowl, vegetable peeler, grater, measuring spoons, spatula, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Red Onion	50 g	100 g
Garlic	6 g	12 g
Soy Sauce	1 tbsp	2 tbsp
Sriracha 🌶️	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Spring Mix	56 g	56 g
Artisan Bun	2	4
Sweet Potato	510 g	1020 g
Green Onions	2	4
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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Roast sweet potatoes

Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toast to cost. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast, in the middle and the bottom of the oven, rotating sheets halfway.)



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, carefully re-shape burgers using your spatula and press against edges to form a circle)



Prep and mix mayo

While **sweet potatoes** roast, thinly slice **green onions**. Roughly chop **cilantro**. Peel, then grate **½ cup onion** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Mix **mayo** and **½ tsp sriracha** in a small bowl. (**NOTE:** Reference Heat Guide.) Set aside.



Toast buns

While **patties** cook, halve **buns**, then arrange cut-side up on another baking sheet. Bake in the **top** of the oven, until golden-brown, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!)



Make patties

Combine **turkey**, **grated onions**, **soy sauce**, **green onions**, **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!)



Finish and serve

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

Dinner Solved!