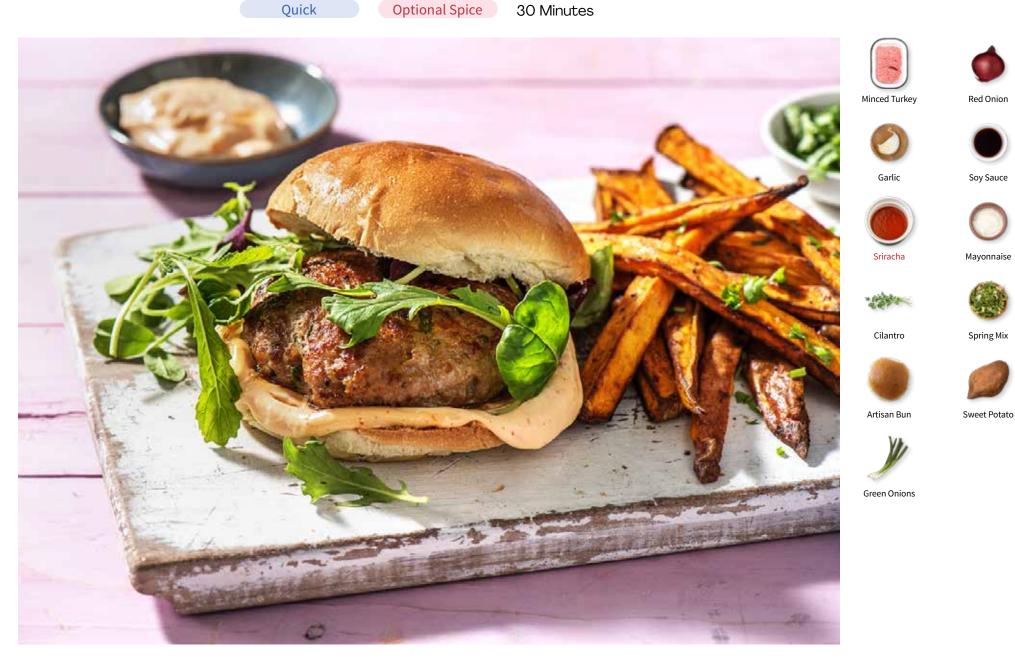


Sriracha Turkey Burgers

with Roasted Sweet Potatoes



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: ¹/₄ tsp • Medium: ¹/₂ 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 Penner*		

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 toass 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.)



Prep and mix mayo

While **sweet potatoes** roast, thinly slice **green onions**. Roughly chop **cilantro**. Peel, then grate ¹/₃ **cup onion** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Mix **mayo** and ¹/₂ **tsp sriracha** in a small bowl. (NOTE: Reference Heat Guide.) Set aside.



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!)



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)



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!)



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!