



Sriracha Turkey Burgers

with Roasted Sweet Potatoes

Spicy

30 Minutes



Minced Turkey



Garlic Puree



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, measuring spoons, spatula, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
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

Cut **sweet potatoes** into ¼-inch matchstick fries. 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 toss to coat. 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 through.)



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!)



Prep and make sriracha mayo

While **sweet potatoes** roast, thinly slice **green onions**. Roughly chop **cilantro**. Stir together **mayo** and **½ tsp sriracha** in a small bowl. (**NOTE:** Reference heat guide.) Set aside.



Toast buns

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



Make patties

Combine **turkey**, **soy sauce**, **green onions**, **garlic puree**, **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 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**. Top **bottom buns** with **patties**, **spring mix** and **top buns**. Divide **burgers** and **sweet potatoes** between plates. Sprinkle **remaining cilantro** over **sweet potatoes**. Serve **remaining sriracha mayo** on the side for dipping.

Dinner Solved!