



Sriracha Turkey Burgers

with Roasted Sweet Potatoes

Spicy

30 Minutes



Ground Turkey



Garlic Puree



Soy Sauce



Sriracha



Mayonnaise



Artisan Bun



Sweet Potato



Green Onion



Baby Spinach



Panko Breadcrumbs

HELLO GROUND 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, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Soy Sauce	1 tbsp	2 tbsp
Sriracha 🌶️	½ tsp	1 tsp
Mayonnaise	4 tbsp	8 tbsp
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Green Onion	2	4
Baby Spinach	28 g	56 g
Panko Breadcrumbs	¼ cup	½ cup
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.

Contact

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hello@hellofresh.ca

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Roast sweet potatoes

- Cut **sweet potatoes** into ¼-inch matchstick wedges.
- 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 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.**



Prep and make sriracha mayo

- Meanwhile, thinly slice **green onions**.
- Stir together **mayo** and **½ tsp sriracha** in a small bowl. (**NOTE:** Reference heat guide.)



Toast buns

- Meanwhile, halve **buns**.
- Arrange **buns** on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 2-3 min. (**TIP:** Keep your eye on buns so they don't burn!)



Make patties

- Add **turkey, panko, soy sauce, green onions, garlic puree** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl.
- Season with **pepper**, then combine.
- Form **turkey mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal.)



Finish and serve

- Spread **half the sriracha mayo** on **bottom buns**, then stack with **patties** and **spinach**. Close with **top buns**.
- Divide **burgers** and **sweet potatoes** between plates.
- Serve **remaining sriracha mayo** on the side for dipping.

Dinner Solved!