



Tex Mex Turkey Burgers

with Cheesy Nachos and Fresh Salsa

FAMILY

25 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!



Ground Turkey



Artisan Bun



Green Onions



Roma Tomato



Lime



Cheddar Cheese, shredded



Mexican Seasoning



Mayonnaise



Spring Mix



Tortilla Chips

HELLO FRESH SALSA

Tomatoes, onion and lime combine for a quick, fresh and tasty salsa!

START HERE

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

Bust Out

Large Non-Stick Pan, Baking Sheet, Aluminum Foil, Microplane/Zester, Medium Bowl, Small Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Artisan Bun	2	4
Green Onions	2	4
Roma Tomato	80 g	160 g
Lime	1	1
Cheddar Cheese, shredded	½ cup	1 cup
Mexican Seasoning	1 tbsp	2 tbsp
Mayonnaise	¼ cup	½ cup
Spring Mix	28 g	56 g
Tortilla Chips	85 g	170 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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. PREP

Cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime**. (**NOTE**: 1 lime for 4ppl.) Cut **remaining lime** into wedges. Thinly slice **green onions**.



4. BAKE CHIPS AND BUNS

Arrange **tortilla chips** in a single layer on one side of a foil-lined baking sheet. Sprinkle with **cheese**. Halve **buns** and arrange, cut-side up on other side of baking sheet. Bake in **middle** of oven until **cheese** melts on **chips** and **buns** are toasted, 4-5 min. (**NOTE**: For 4 ppl, use a separate baking sheet for buns or place directly on top rack of oven).



2. FORM PATTIES

Combine **turkey** and **Mexican seasoning** in a medium bowl. Form **turkey mixture** into **two 4-inch wide burger patties** (four patties for 4ppl). (**NOTE**: Your mixture may look wet, this is normal! In Step 3, you can carefully re-shape patties when cooking.)



5. MAKE TOPPINGS

While **buns** toast, add **tomatoes**, **lime juice**, **half the green onions**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4ppl) to another medium bowl. Season with **salt** and **pepper**. Stir to combine and set aside. Stir together **mayo**, **lime zest** and **remaining green onions** in a small bowl.



3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **patties**. Pan-fry, until cooked through, 5-6 min per side.**



6. FINISH & SERVE

Spread **buns** with **green onion-lime mayo**. Top **bottom buns** with **spring mix** and **turkey patties**. Finish with **top buns**. Divide **burgers** and **nachos** between plates. Top **nachos** with **salsa** or serve on the side.

Dinner Solved!