



Tex-Mex Turkey Burgers

with Chipotle-Ranch Salad

Spicy

30 Minutes



Ground Turkey



Brioche Bun



Ranch Dressing



Spring Mix



Carrot, julienned



Panko Breadcrumbs



Cheddar Cheese, shredded



Mini Cucumber



Southwest Spice Blend



Chipotle Sauce



Guacamole



Roma Tomato

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 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, whisk, large non-stick pan, spatula

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Brioche Bun	2	4
Ranch Dressing	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Carrot, julienned	56 g	113 g
Panko Breadcrumbs	¼ cup	½ cup
Cheddar Cheese, shredded	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Southwest Spice Blend	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Guacamole	3 tbsp	6 tbsp
Roma Tomato	80 g	160 g
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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1 Prep and make dressing

- Halve **cucumber** lengthwise, then cut into ¼-inch half moons.
- Cut **tomato** into ¼-inch rounds.
- Whisk together **chipotle sauce** and **half the ranch dressing** in a large bowl.



4 Toast buns

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **top buns**.
- Toast in the **bottom** of the oven until **cheese** melts and **buns** are golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



2 Form patties

- Add **turkey**, **panko**, **Southwest Spice Blend** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



5 Toss salad

- Meanwhile, add **carrots**, **cucumbers** and **spring mix** to the bowl with **dressing**.
- Season with **salt** and **pepper**, then toss to combine.



3 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 the patties are flipped, use a spatula to carefully re-shape them by pressing against the edges.)
- Transfer **patties** to a plate, then cover to keep warm.



6 Finish and serve

- Spread **guacamole**, then **remaining ranch dressing** on **bottom buns**, then stack with **patties** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **salad** between plates.

Dinner Solved!