



# Turkey And Caramelized Onion Patty Melt

with Potato Wedges and Fry Sauce

30 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



Italian Breadcrumbs



Mozzarella Cheese, shredded



Parsley



Red Potato



Garlic Salt



Onion, sliced



Ketchup



Mayonnaise



Artisan Bun

HELLO PATTY MELT

*A diner classic topped with cheese and caramelized onions!*

## Start here

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

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Mozzarella Cheese, shredded	½ cup	1 cup
Parsley	7 g	14 g
Red Potato	300 g	600 g
Garlic Salt	1 tsp	2 tsp
Onion, sliced	113 g	227 g
Ketchup	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Artisan Bun	2	4
Sugar*	1 tsp	2 tsp
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 potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl), on a parchment-lined baking sheet. Season with **pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown, 25-28 min.

2



### Caramelize onions

While **potatoes** roast, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 4-5 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.

3



### Assemble patties

While **onions** cook, roughly chop **parsley**. Combine **turkey**, **parsley**, **breadcrumbs** and **remaining garlic salt** in a medium bowl. Season with **pepper**. Form **mixture** into **two 4-inch wide burger patties** (four patties for 4 ppl). When **onions** are done, remove pan from heat. Transfer **onions** a small bowl and set aside. Carefully wipe pan clean.

4



### Cook patties & make fry sauce

Heat the same pan (from step 2) over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until **patties** are cooked through, 3-4 min per side.\*\* Stir together **ketchup** and **mayo** in another small bowl. Set aside.

5



### Assemble & bake melts

When **patties** are done, arrange **buns**, cut-side up on another baking sheet. Divide **cheese** between **buns**. Toast in the **top** of the oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) When **buns** are golden, top the **bottom buns** with a **patty**, then **onions** and the **top bun**.

6



### Finish and serve

Divide **turkey melts** between plates. Serve with **potato wedges** and **fry sauce** on the side, for dipping.

## Dinner Solved!