



Turkey and Caramelized Onion Patty Melts

with Potato Wedges and Fry Sauce

Quick

25 Minutes



Ground Turkey



Italian Breadcrumbs



Mozzarella Cheese, shredded



Russet Potato



Garlic Salt



Yellow Onion



Ketchup



Mayonnaise



Artisan Bun



Dill Pickle, sliced



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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, spatula, parchment paper, small bowl, 2 large non-stick pans

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Ground Turkey | 250 g | 500 g |
| Italian Breadcrumbs | 2 tbsp | 4 tbsp |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cups |
| Russet Potato | 460 g | 920 g |
| Garlic Salt | 1 tsp | 2 tsp |
| Yellow Onion | 113 g | 226 g |
| Ketchup | 4 tbsp | 8 tbsp |
| Mayonnaise | 2 tbsp | 4 tbsp |
| Artisan Bun | 2 | 4 |
| Dill Pickle, sliced | 90 ml | 180 ml |
| 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 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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Cook patties and make fry sauce

- Heat another 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, 4-5 min per side. **** (TIP: After patties are flipped, carefully reshape using a spatula, pressing against the edges to form a circle.)**
- Meanwhile, stir together **ketchup** and **mayo** in a small bowl. Set aside.



Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- 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.
- Remove from heat.



Toast buns and assemble melts

- Meanwhile, halve **buns**, then arrange on another parchment-lined baking sheet, cut-side up.
- Sprinkle **cheese** over **buns**.
- Toast in the **top** of the oven until **buns** are golden-brown and **cheese** is melted, 4-5 min. **(TIP: Keep an eye on buns so they don't burn!)**
- Spread **some fry sauce** over **top buns**.
- Stack **pickles, patties** and **caramelized onions** on **bottom buns**. Close with **top buns**.



Form patties

- Meanwhile, add **turkey, breadcrumbs** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). **(TIP: Your mixture may look wet; this is normal! In step 4, you can carefully reshape patties when cooking.)**



Finish and serve

- Divide **patty melts** and **potato wedges** between plates.
- Serve **remaining fry sauce** on the side for dipping.

Dinner Solved!