



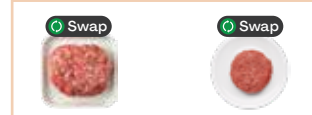
# Turkey and Caramelized Onion Patty Melts

## with Potato Wedges and Fry Sauce

25 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef  
250 g | 500 g

Beyond Meat®  
2 | 4



Ground Turkey  
250 g | 500 g



Italian Breadcrumbs  
2 tbsp | 4 tbsp



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Russet Potato  
2 | 4



Garlic Salt  
1 tsp | 2 tsp



Yellow Onion  
1 | 2



Ketchup  
4 tbsp | 8 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Artisan Bun  
2 | 4



Dill Pickle, sliced  
90 ml | 180 ml

**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.

**Pantry items** | Sugar, oil, salt, pepper

**Cooking utensils** | 2 baking sheets, medium bowl, medium non-stick pan, measuring spoons, spatula, parchment paper, small bowl, large non-stick pan

1



### Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the garlic salt** and **1 tbsp** (2 tbsp) **oil** 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.

2



### Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a medium non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 4-5 min.
- Add **1 tsp** (2 **tsp**) **sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove from heat.

3



### Form patties

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Beyond Meat®](#)
- 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 re-shape patties when cooking.)

4



### Cook patties and make fry sauce

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until **patties** are cooked through, 4-5 min per side. **\*\* (TIP:** After patties are flipped, carefully re-shape using a spatula, pressing against the edges to form a circle.)
- Meanwhile, stir together **ketchup** and **mayo** in a small bowl. Set aside.

5



### Toast buns and assemble melts

- Meanwhile, halve **buns**, then arrange on another parchment-lined baking sheet, cut-sides 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 your 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**.

6



### Finish and serve

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

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Form patties

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **turkey**.**\*\***

### 3 | Cook patties

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Save **breadcrumbs** and **remaining garlic salt** for another use. Cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **turkey patties**.**\*\*** Disregard tip to reshape **patties** in the pan.

**\*\*** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.