

Turkey, Lettuce and Tomato Burger

with Ranch and Roasted Sweet Potatoes

30 Minutes













Lemon-Pepper Seasoning



Spring Mix

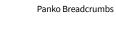


Roma Tomato





Brioche Bun



Sweet Potato

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, medium bowl, measuring spoons, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Chives	7 g	14 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	1/4 cup	½ cup
Sweet Potato	340 g	680 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.



Roast sweet potatoes

- Cut sweet potatoes into ½-inch wedges.
- Add sweet potatoes, half the Lemon-Pepper Seasoning and 1 tbsp oil (dbl for 4 ppl) to an unlined baking sheet. Season with salt, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and goldenbrown, 22-24 min.



Make patties

- Meanwhile, thinly slice chives.
- · Combine turkey, panko, remaining Lemon-Pepper Seasoning, half the chives and 1/4 tsp salt (dbl for 4 ppl) in a medium bowl.
- Form turkey mixture into two 5-inch-wide patties (4 patties for 4 ppl). (NOTE: Your mixture may look wet, this is normal! In step 3, you can carefully reshape patties when cooking.)



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 golden-brown and cooked through, 5-6 min per side.**



Prep and boost ranch

- Meanwhile, cut tomato into 1/4-inch rounds.
- Add ranch and remaining chives to a small bowl. Season with salt and pepper, then stir to combine. Set aside.



Toast buns

- Halve buns, then arrange them on another unlined baking sheet, cut-side up.
- Toast in the **top** of oven until golden-brown, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)



Finish and serve

- · Spread half the ranch on bottom buns, then stack with patties, some spring mix and tomatoes. Close with top buns.
- Divide burgers and sweet potatoes between plates.
- Serve remaining ranch alongside for dipping.



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Dinner Solved!