













Turkey, Lettuce & Tomato Burger

with DIY Ranch and Roasted Sweet Potatoes

FAMILY 35 Minutes



-  Minced Turkey
-  Chives
-  Lemon Pepper Seasoning
-  Mayonnaise
-  Sour Cream
-  White Wine Vinegar
-  Sweet Potato
-  Roma Tomato
-  Spring Mix
-  Burger Bun
-  Shallot
-  Panko Breadcrumbs

HELLO RANCH!

This tangy DIY ranch dressing pairs perfectly with chicken, turkey and pork!

Start Strong

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

Bust Out

Baking Sheet, Large Non-Stick Pan, Box Grater, Medium Bowl, Small Bowl

Ingredients

	4 Person
Minced Turkey	500 g
Chives	7 g
Lemon Pepper Seasoning	2 tbsp
Mayonnaise	¼ cup
Sour Cream	6 tbsp
White Wine Vinegar	1 tbsp
Sweet Potato	680 g
Roma Tomato	160 g
Spring Mix	56 g
Burger Bun	4
Shallot	100 g
Panko Breadcrumbs	½ cup
Sugar*	1 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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1. ROAST SWEET POTATOES

Cut **sweet potatoes** in half lengthwise, then cut each half into ½-inch thick wedges. Toss **sweet potatoes** with **2 tbsp oil** and **half the lemon-pepper seasoning** on a baking sheet. Season with **salt**. Roast, in **middle** of oven, tossing halfway through cooking, until golden-brown, 22-24 min.



4. MAKE TOPPINGS

While **patties** cook, cut **tomatoes** into ¼-inch rounds. Finely chop **chives**. Whisk together **sour cream, mayo, chives, vinegar** and **1 tsp sugar** in a small bowl. Season with **salt and pepper**. Set aside.



2. MAKE PATTIES

While **sweet potatoes** roast, peel, then grate **shallot**. Combine **turkey, shallot, panko, remaining lemon-pepper seasoning** and **½ tsp salt** in a medium bowl. Form **turkey mixture** into **four 4-inch wide burger patties**. (**NOTE:** Your mixture may look wet, this is normal! In Step 3, you can carefully reshape patties when cooking.)



5. TOAST BUNS

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



3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **burgers**. Pan-fry, until golden-brown and cooked through, 5-6 min per side. **** (NOTE:** If your pan is on the smaller side, cook the patties in batches.)



6. FINISH AND SERVE

Spread **half the ranch** on **bottom buns**, then top with **patties**. Top with some **spring mix** and **tomato slices**. Finish with **top bun**. Serve with **sweet potato wedges** and **remaining ranch**, for dipping.

Dinner Solved!