

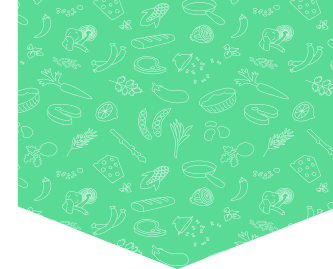


Turkey Pesto Cheeseburger

with Spinach, Olive and Tomato Salad

FAMILY

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



Basil Pesto



Mozzarella Cheese, shredded



Baby Spinach



Roma Tomato



Balsamic Glaze



Garlic



Mixed Olives



Burger Bun



Mayonnaise

HELLO PESTO

Basil pesto gives this burger a little oomph!

START HERE

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

Bust Out

Large Non-Stick Pan, Garlic Press, Baking Sheet, Large Bowl, Small Bowl, Medium Bowl, Whisk, Measuring Spoons

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Basil Pesto	¼ cup	½ cup
Mozzarella Cheese, shredded	½ cup	1 cup
Baby Spinach	113 g	227 g
Roma Tomato	160 g	320 g
Balsamic Glaze	1 tbsp	2 tbsp
Garlic	6 g	12 g
Mixed Olives	30 g	60 g
Burger Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
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. PREP

Cut the **tomato** into ½-inch pieces. Roughly chop the **olives**. Halve the **buns**. Peel, then mince or grate the **garlic**. Stir together the **mayo** and **half the pesto** in a small bowl. Set aside.



4. TOAST BUNS AND ASSEMBLE BURGERS

Arrange the **buns**, cut-side up, on a baking sheet. Bake in the **middle** of the oven, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Spread **pesto-mayo** from the small bowl over **all buns**. Top **bottom buns** with **patties**.



2. MAKE TURKEY PATTIES

Mix together the **turkey**, **garlic**, **breadcrumbs** and **remaining pesto** in a medium bowl. Season with **salt** and **pepper**. With damp hands, form **turkey mixture** into **two 4-inch wide burger 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.)



5. MAKE SALAD

Whisk together the **1 tbsp balsamic glaze** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add the **spinach**, **olives** and **chopped tomatoes**. Toss to combine and season with **salt** and **pepper**.



3. COOK PATTIES

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry, until golden on one side, 5-6 min. Flip the **patties**, divide **cheese** over top of the **patties**, then cover pan. Cook, covered, until **patties** are cooked through and **cheese** has melted, 5-6 min. ** Take pan off the heat.



6. FINISH AND SERVE

Top the **cheeseburger patties** with **half the salad**. Place **top bun** on **burger**. Divide the **turkey burgers** and **remaining salad** between plates.

Dinner Solved!