










Turkey and Caramelized Onion Patty Melts

with Potato Wedges and Fry Sauce











25 Minutes

 Swap	 Swap	 Double
		
Ground Beef 250 g 500 g	Beyond Meat® 2 4	Ground Turkey 500 g 1000 g

 Customized Protein  Add  Swap or  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 Turkey 250 g 500 g	Italian Breadcrumbs 2 tbsp 4 tbsp
	
Mozzarella Cheese, shredded ¾ cup 1 ½ cup	Russet Potato 2 4
	
Garlic Salt 1 tbsp 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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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.

4



Cook patties and make fry sauce

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Turkey**

- 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.

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.

5



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 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**.

3



Form patties

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Turkey**

🔄 Swap | **Ground Beef**

- 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!)**

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**, prep and cook it in the same way the recipe instructs you to prep and cook the **turkey**.******

3 | Form patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. **(NOTE: Save breadcrumbs and remaining garlic salt for another use.)**

3 | Form patties

×2 Double | **Ground Turkey**

If you've opted for **double turkey**, add an extra ¼ **tsp** (½ **tsp**) **salt** to the **turkey mixture**. Form into **four 5-inch-wide patties** (8 patties for 4 ppl.)

4 | Cook Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

Cook and plate **Beyond Meat® patties** the same way the recipe instructs you to cook and plate the **turkey**. Disregard tip to re-shape **patties** in the pan.******

4 | Cook turkey patties

×2 Double | **Ground Turkey**

Cook it in the same way the recipe instructs you to cook the regular portion of **turkey**. Work in batches, if necessary.******

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