



Blueberry Turkey Burgers

with Rosemary Potato Coins and Mustard Aioli

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 4 tbsp 8 tbsp
Whole Grain Mustard 2 tbsp 4 tbsp	Spring Mix 28 g 56 g
Blueberry Jam 2 4	Mayonnaise 4 tbsp 8 tbsp
White Cheddar Cheese, shredded ½ cup 1 cup	Artisan Bun 2 4
Russet Potato 2 4	Dried Rosemary 1 tsp 1 tsp
Garlic Salt 1 tsp 2 tsp	

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 3, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-Burner Propane Gas BBQ Grill (approx. retail value of \$949.99 CAD), Canadian. This is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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 rosemary potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the dried rosemary** (use all for 4 ppl) and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



Cook patties

- 🔄 Swap | **Beyond Meat®**
- ×2 Double | **Ground Turkey**

- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**.
- Pan-fry until **patties** are cooked through, 5-6 min per side. ******

2



Prep jam and make mustard aioli

- Meanwhile, add **sealed blueberry jam packets** to a **cup of hot tap water**. Set aside. (**TIP:** This helps to soften jam.)
- Add **mayo**, **4 tsp** (8 **tsp**) **mustard** and ¼ **tsp** (½ **tsp**) **garlic salt** to a small bowl.
- Season with **pepper**, to taste, then stir to combine.

5



Toast buns and melt cheese

- Meanwhile, halve **buns**.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle **cheese** over **top buns**.
- After flipping **patties**, toast **buns** in the **top** of the oven until **cheese** melts and **buns** are golden, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



Make patties

- 🔄 Swap | **Ground Beef**
- 🔄 Swap | **Beyond Meat®**
- ×2 Double | **Ground Turkey**

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **turkey**, **breadcrumbs**, **remaining mustard** 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). (**NOTE:** Your mixture may look wet; this is normal!)

6



Finish and serve

- Spread **some mustard aioli** on **bottom buns**.
- Spread **blueberry jam** on **top buns**.
- Stack **patties** and **spring mix** on **bottom buns**. Close with **top buns**.
- Serve **rosemary potato coins** alongside with **remaining mustard aioli** for dipping.

3 | Make 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 | Make patties

- 🔄 Swap | **Beyond Meat®**

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

3 | Make patties

- ×2 Double | **Ground Turkey**

If you've opted for double **turkey**, use a large bowl to combine **mixture**. Form **mixture** into **four** (eight) **5-inch-wide patties**.

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**. ******

4 | Cook patties

- ×2 Double | **Ground Turkey**

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