

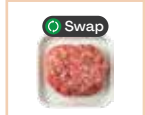


Turkey Sloppy Joes with Ranch Side Salad

15 Minutes

Customized Protein **+** Add **↻** Swap or **×2** 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 Beef
250 g | 500 g



Ground Turkey
250 g | 500 g



Artisan Bun
2 | 4



Spring Mix
56 g | 113 g



Yellow Onion,
chopped
56 g | 113 g



Salad Topping
Mix
28 g | 56 g



Tomato Sauce
Base
2 tbsp | 4 tbsp



Worcestershire
Sauce
1 tbsp | 2 tbsp



BBQ Seasoning
1 tbsp | 2 tbsp



Ranch Dressing
2 tbsp | 4 tbsp



Brown Sugar
1/2 tbsp | 1 tbsp



Garlic Spread
2 tbsp | 4 tbsp

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 5, 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 Visa by PINEWOOD Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$645.99 CAD). Canadian Tire 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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Pepper, salt

Cooking utensils | Large bowl, large non-stick pan, measuring cups

1



Cook turkey and onions

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔄 Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **half the garlic spread**, then **turkey** and **onions**.
- Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.**

2



Make sloppy joe sauce

- When **turkey** is cooked through, reduce heat to medium-low.
- Add **BBQ Seasoning** and **half the brown sugar** (use all for 4 ppl) to the pan with **turkey**. Cook, stirring often, until combined.
- Add **tomato sauce base**, **Worcestershire sauce** and **½ cup** (¾ cup) **water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove the pan from heat. Season with **salt** and **pepper**.

3



Toast buns

- Meanwhile, halve **buns**. Spread **remaining garlic spread** onto cut sides.
- Arrange directly on the **middle** rack of the oven, cut-sides up.
- Broil until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)

4



Make salad

- Just before serving, add **spring mix**, **salad topping mix** and **ranch dressing** to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.

5



Finish and serve

- Stack **bottom buns** with **sloppy joe mix**, then close with **top buns**.
- Divide **sandwiches** and **salad** between plates.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Cook beef and onions

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **turkey****

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