










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  *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 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
	
Yellow Potato 250 g 500 g	Rosemary, sprig 1 1
	
Garlic Salt 1 tsp 2 tsp	

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.

Pantry items | Pepper, oil, salt

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, parchment paper, small bowl

1

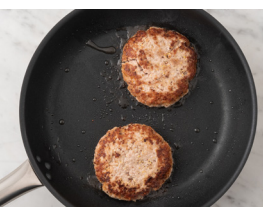


Roast rosemary potato coins

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

- Strip **1 tbsp** (2 tbsp) **rosemary leaves** from the **stems**. Finely chop.
- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the 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 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** (four) **5-inch-wide patties**. (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.

Measurements within steps

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

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**, add an extra **¼ tsp** (½ tsp) **salt** to the **turkey mixture**. Form 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**

If you've opted for **double turkey**, don't overcrowd the pan. Pan-fry **patties** in batches, if needed!

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