



# Island Turkey Burgers

with Mango Chutney Mayo and Cilantro-Lime Coleslaw

Spicy

20 Minutes

Customized Protein

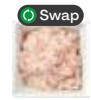
+ Add

Swap

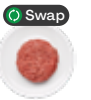
or

\*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](http://www.hellofresh.ca)



Ground Chicken  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Turkey  
250 g | 500 g



Artisan Bun  
2 | 4



Panko Breadcrumbs  
1/2 cup | 3/4 cup



Coleslaw Cabbage Mix  
170 g | 340 g



Mini Cucumber  
1 | 2



Cilantro  
7 g | 14 g



Lime  
1 | 2



Garlic, cloves  
1 | 2



Mango Chutney  
4 tbsp | 8 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Jerk Sauce  
2 tbsp | 4 tbsp



**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** | Unsalted Butter, oil, salt, pepper

**Cooking utensils** | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, whisk, zester

1



## Form patties

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 **tblsp** (2 **tblsp**) butter from the fridge and set aside to come up to room temperature.

[Swap](#) | [Ground Chicken](#)

[Swap](#) | [Beyond Meat®](#)

- Peel, then mince or grate **garlic**.
- Add **turkey**, **garlic**, **panko**, 1 ½ **tblsp** (3 **tblsp**) **jerk sauce** and ¼ **tsp** (½ **tsp**) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **turkey mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal. In step 2, you can carefully re-shape patties when cooking.)

4



## Make mango chutney mayo

- Meanwhile, combine **mayo** and 3 **tblsp** (6 **tblsp**) **mango chutney** in a small bowl. Season with **salt** and **pepper**.

2



## Cook patties

[Swap](#) | [Beyond Meat®](#)

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 **tblsp** (2 **tblsp**) **oil**, then **turkey**. Pan-fry until **patties** are golden-brown and cooked through, 4-5 min per side. **\*\* (TIP:** Reduce heat to medium if patties are browning too quickly.)

5



## Make coleslaw

- Add **remaining mango chutney**, **remaining jerk sauce**, 2 **tsp** (4 **tsp**) **lime juice**, ½ **tsp** (1 **tsp**) **lime zest** and 1 **tblsp** (2 **tblsp**) **oil** to a large bowl, then whisk to combine. Season with **salt** and **pepper**.
- Add **cabbage coleslaw mix**, **cucumber** and **cilantro** to the bowl with **dressing**. Toss to combine.

3



## Prep

- Meanwhile, halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Zest, then juice **lime**.
- Roughly chop **cilantro**.

6



## Finish and serve

- Halve **buns**, then spread 1 **tblsp** (2 **tblsp**) **softened butter** on the cut side of each half.
- Arrange on an unlined baking sheet, cut-side up.
- Broil in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on them so they don't burn.)
- Spread **mango chutney mayo** on **buns**. Stack **patties** and **some of the coleslaw** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **remaining coleslaw** between plates.

Measurements  
within steps

1 **tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

## 1 | Form patties

[Swap](#) | [Ground Chicken](#)

If you've opted to get **chicken**, prep and cook it in the same way the recipe instructs you to prep and cook the **turkey**.**\*\***

## 1 | Form patties

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**.

## 2 | Cook Beyond Meat® patties

[Swap](#) | [Beyond Meat®](#)

Cook **Beyond Meat® patties** the same way the recipe instructs you to cook the **turkey**.**\*\***

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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