



# Turkey and Fig Burgers













## with Garlic and Onion Cream Cheese Spread

Family Friendly 25-35 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)



- |  |  |
|--|--|
|  Swap |  Swap |
| Ground Beef<br>250 g   500 g   | Beyond Meat<br>2   4   |
|       |       |
| Ground Turkey<br>250 g   500 g   | Italian Breadcrumbs<br>4 tbsp   8 tbsp   |
|       |       |
| Cream Cheese<br>1   2  | Mayonnaise<br>4 tbsp   8 tbsp  |
|       |       |
| Green Onion<br>2   4   | Artisan Bun<br>2   4   |
|      |      |
| Spring Mix<br>28 g   56 g  | Fig Spread<br>2 tbsp   4 tbsp  |
|     |     |
| Russet Potato<br>2   4   | Garlic Salt<br>1 tsp   2 tsp   |
|     |  |
| Chicken Stock Powder<br>1 tbsp   2 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, pepper, salt

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

1



### Prep and roast potato rounds

- Before starting, preheat the oven to 450 ° F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.
- Place sealed cream cheese packet in a small bowl of hot water to soften.

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet.
- Season with **pepper** and **¾ tsp** (1 ½ tsp) **garlic salt**, then toss to coat. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- 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

- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**.
- Pan-fry until cooked through, 4-5 min per side.\*\*

2



### Make cream cheese spread

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- Add **green onion greens**, **softened cream cheese** and **mayo** to a small bowl.
- Season with **garlic salt** and **pepper**, then whisk until smooth.

5



### Toast buns

- Meanwhile, halve **buns**.
- Spread **1 tbsp** (2 tbsp) **softened butter** on cut sides.
- Arrange on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden, **4-5 min**. (TIP: Keep an eye on buns so they don't burn!)

3



### Prep patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **green onion whites**, **turkey**, **breadcrumbs** and **stock powder** to a medium bowl.
- Season with **pepper** and **remaining garlic salt** or **salt**, then combine.
- Form **mixture** into two (four) 4-inch-wide **patties**. (NOTE: Your mixture may look wet; this is normal! In step 4, you can carefully reshape patties when cooking.)

6



### Finish and serve

- Spread **some garlic-onion cream cheese** on **top buns**.
- Spoon **fig spread** over **bottom buns**, then stack with **patties** and **spring mix**. Close with **top buns**.
- Divide **burgers** and **potato rounds** between plates.
- Serve **remaining garlic-onion cream cheese** alongside for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Prep patties

Swap | **Ground Beef**

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

### 3 | Prep Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook **turkey**.\*\*

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