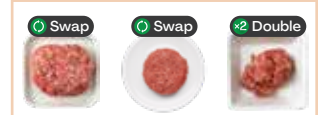




# Blueberry Turkey Burgers

## with Rosemary Potato Coins and Mustard Aioli

25 Minutes



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.

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, then finely chop **leaves**.
- 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®**

- 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 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**. Reserve **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 **1/4 tsp** (½ tsp) **salt** to the **turkey mixture**. Form **mixture** into **four** (eight) **5-inch-wide patties**. Cook in batches, if necessary.

### 4 | Cook patties

Swap | **Beyond Meat®**

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

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