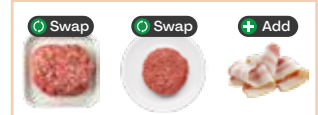




# Mediterranean Turkey Burgers

with Yogurt Sauce

25 Minutes



Customized Protein

+ Add

Swap

or

x2 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    Beyond Meat® 2 | 4    Bacon Strips 100 g | 200 g



Ground Turkey  
250 g | 500 g



Artisan Bun  
2 | 4



Mediterranean  
Spice Blend  
1 tbsp | 2 tbsp



Yogurt Sauce  
3 tbsp | 6 tbsp



Tomato  
1 | 2



Spring Mix  
28 g | 56 g



Italian  
Breadcrumbs  
2 tbsp | 4 tbsp



Roasted Pepper  
Pesto  
¼ cup | ½ cup



Russet Potato  
2 | 4



Zesty Garlic  
Blend  
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 | Salt, pepper, oil

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper

1



## Prep and roast potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **Zesty Garlic Blend** 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 **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min. (**NOTE:** For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway through.)

4



## Toast buns

- Meanwhile, halve **buns**.
- Arrange directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



## Form patties

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Meanwhile, add **turkey**, **breadcrumbs** and **Mediterranean Spice Blend** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into two (four) 4-inch-wide **patties**. (**NOTE:** Your mixture may look wet; this is normal!)

5



## Prep tomato

- Meanwhile, cut **tomato** into ¼-inch rounds. Season with **salt** and **pepper**.

3



## Cook patties

+ Add | **Bacon Strips**

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Pan-fry until **patties** are cooked through, 5-6 min per side.\*\*

6



## Finish and serve

+ Add | **Bacon Strips**

- Spread **roasted pepper pesto** on **top** and **bottom buns**. Stack **bottom buns** with **tomatoes**, **patties** and **spring mix**. Close with **top buns**.
- Divide **burgers** and **potato coins** between plates.
- Serve **yogurt sauce** 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.

## 2 | Form 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**\*\*.

## 2 | Form 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**\*\*.

## 3 | Cook bacon and patties

+ Add | **Bacon Strips**

If you've opted to add **bacon**, cut strips in half crosswise. Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan. Use the pan with **reserved bacon fat** to cook **patties**. (**NOTE:** No need to add oil!)

## 6 | Finish and serve

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

\*\* Cook turkey, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F, and pork to a minimum internal temperature of 71°C/160°F.