



# Blueberry Turkey Burgers

## with Rosemary Potato Coins and Mustard Aioli

25 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



Ground Pork  
250 g | 500 g

↻ Swap



Beyond Meat®  
2 | 4



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.

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

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.
- Remove any brown spots from **potatoes** and cut into ¼-inch rounds.
- To a parchment-lined baking sheet, add **potatoes**, **half the rosemary** (use all for 4 servings) and **1 tbsp oil**. (**NOTE:** For 4 servings, 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 for 18-20 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, 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 for 5-6 min per side, until **patties** are cooked through.\*\*

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.)
- To a small bowl, add **mayo**, **4 tsp** (8 tsp) **mustard** and ¼ **tsp** (½ tsp) **garlic salt**.
- Season with **pepper**, then stir to combine.

3



### Make patties

Swap | **Ground Pork**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium.
- While the pan heats, to a medium bowl, add **turkey**, **breadcrumbs**, **remaining mustard** and **remaining garlic salt**. Season with **pepper**, then combine.
- Form **mixture** into two (four) 5-inch-wide **patties**. (**NOTE:** Your mixture may look wet; this is normal!)

5



### Toast buns and melt cheese

- Meanwhile, halve **buns**.
- On an unlined baking sheet, arrange **buns** cut-side up. Sprinkle **cheese** over top.
- After flipping **patties**, toast **buns** in the top of the oven for 4-5 min, until **cheese** melts and **buns** are golden. (**TIP:** Keep an eye on buns so they don't burn!)

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-serving 4-serving 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 | Make patties

Swap | **Ground Pork**

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

### 3 | Make 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 the **turkey**\*\*.

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