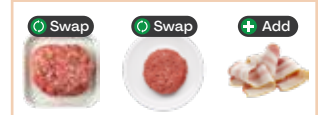




Turkey Pesto Cheeseburger

with Spinach, Olive and Tomato Salad

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



Basil Pesto
1/4 cup | 1/2 cup



Baby Spinach
56 g | 113 g



Tomato
1 | 2



Balsamic Glaze
1 tbsp | 2 tbsp



Garlic Puree
1 tbsp | 2 tbsp



Mixed Olives
30 g | 60 g



Artisan Bun
2 | 4



Mayonnaise
2 tbsp | 4 tbsp



Panko Breadcrumbs
1/3 cup | 2/3 cup



Mozzarella Cheese, shredded
3/4 cup | 1 1/2 cups

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 | Oil, salt, pepper

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

1



Make turkey patties

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- To a medium bowl, add **turkey**, **garlic puree**, **panko** and **half the pesto**. Season with **salt** and **pepper**, then combine.
- Form **turkey mixture** into 2 (4) 5-inch-wide **patties**.

4



Make salad

- In a large bowl, whisk together **half the balsamic glaze** (use all for 4 servings) and **1 tbsp** (2 tbsp) **oil**.
- Add **spinach**, **olives** and **tomatoes**. Season with **salt** and **pepper**, then toss to combine.

2



Cook patties

+ Add | **Bacon Strips**

- Heat a large non-stick pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Pan-fry for 5-6 min, until golden on one side.
- Flip **patties**, then top with **cheese**. Cover and cook for 5-6 min, until **cheese** is melted and **patties** are cooked through.**
- Remove from heat.

5



Toast buns and make pesto mayo

- On an unlined baking sheet, arrange **buns**, cut-side up.
- Broil in the **middle** of the oven for 1-2 min, until browned. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, in a small bowl, stir together **mayo** and **remaining pesto**.

3



Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Strain, then roughly chop **olives**.
- Halve **buns**.

6



Finish and serve

+ Add | **Bacon Strips**

- Spread **pesto mayo** over **buns**.
- Stack **patties** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **turkey burgers** and **remaining salad** between plates.

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

For 6 servings

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.

1 | Make beef 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****.

1 | 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****.

2 | Cook patties and bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. (**NOTE:** For 4 servings, cook bacon in batches.) Cook for 5-8 min, flipping occasionally, until crispy.** Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard all but **1 tbsp** (2 tbsp) **bacon fat**. Reheat the pan with **reserved bacon fat** to cook **patties**.

6 | Finish and serve

+ Add | **Bacon Strips**

Add **bacon** to the **burgers** when you assemble them.

** Cook turkey, beef and Beyond Meat® to a minimum internal temperature of 165°F, and bacon to a minimum internal temperature of 160°F.