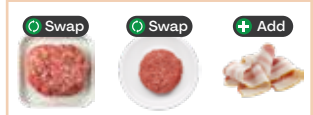




Turkey and Fig Burgers

with Garlic and Onion Cream Cheese Spread

Family Friendly 25-35 Minutes



Ground Beef 250 g | 500 g Beyond Meat® 2 | 4 Bacon Strips 100 g | 200 g

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 Turkey
250 g | 500 g



Italian Breadcrumbs
4 tbsp | 8 tbsp



Cream Cheese
1 | 2



Mayonnaise
4 tbsp | 8 tbsp



Green Onion
2 | 4



Artisan Bun
2 | 4



Spring Mix
28 g | 56 g



Fig Spread
2 tbsp | 4 tbsp



Russet Potato
2 | 4



Garlic Salt
4 g | 8 g



Chicken Stock Powder
7.5 g | 15 g

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

Pantry items | Butter, oil, pepper, salt

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

1



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.

- Remove any brown spots from **potatoes** and cut into ¼-inch rounds.
- To a parchment-lined baking sheet, add **potatoes** and **1 tbsp oil**.
- Season with **pepper** and ¾ tsp (1 ½ tsp) **garlic salt**, then toss to coat. (**NOTE:** For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.)
- 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

+ Add | **Bacon Strips**

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

2



Make cream cheese spread

- Meanwhile, thinly slice **green onions**, keeping **white** and **green parts** separate.
- To a small bowl, add **green onion greens**, **softened cream cheese** and **mayo**.
- 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.
- On an unlined baking sheet, arrange **buns**, cut-side up.
- Toast in the **top** of the oven for 4-5 min, until golden. (**TIP:** Keep an eye on them so they don't burn!)

3



Prep patties

Swap | **Ground Beef**

Swap | **Beyond Meat***

- Heat a large non-stick pan over medium.
- While the pan heats, to a medium bowl, add **green onion whites**, **turkey**, **breadcrumbs** and **chicken stock powder**.
- 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

+ Add | **Bacon Strips**

- 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-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.

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 in the same way the recipe instructs you to prep and cook the **turkey****.

4 | Cook patties and bacon

+ Add | **Bacon Strips**

Transfer **cooked patties** to a plate and cover to keep warm. Carefully wipe out the pan. Cut **bacon strips** in half crosswise. Reheat the same pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate.

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.