

HELLO Turkey and Fig Burgers with Garlic and Opion Cream Cheese St

with Garlic and Onion Cream Cheese Spread

25-35 Minutes



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 降

250 g | 500 g





250 g | 500 g

Italian Breadcrumbs 1/4 cup | 1/2 cup



Cream Cheese



1 | 2





Green Onion 2 | 4





Spring Mix 28 g | 56 g



Fig Spread 2 tbsp | 4 tbsp



Russet Potato 2 | 4



1 tsp | 2 tsp



Chicken Stock Powder 1 tbsp | 2 tbsp



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



Prep and 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.
- Cut **potatoes** into ½-inch rounds.
- Add potatoes and 1 tbsp oil to a parchmentlined baking sheet.
- Season with pepper and ¾ tsp (1 ½ tsp) garlic salt, then toss to coat. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 18-20 min. (NOTE: For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



Prep and make cream cheese spread

- Meanwhile, thinly slice **green onions**, keeping white and green parts separate.
- Add green onion greens, softened cream cheese and mayo to a small bowl.
- Season with garlic salt and pepper, then whisk until smooth.

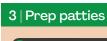


Prep patties

🗘 Swap | Ground Beef

🗘 Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- While the pan heats, add green onion whites, turkey, breadcrumbs and stock powder to a medium bowl.
- Season with pepper and remaining garlic salt or salt, then combine.
- Form mixture into two 4-inch-wide patties (4 patties for 4 ppl). (NOTE: Your mixture may look wet; this is normal! In step 3, you can carefully reshape patties when cooking.)



Measurements

within steps

O Swap | Ground Beef

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **turkey**.**

1 tbsp

(2 tbsp)

oil

3 | Prep patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Save extra ingredients for another recipe. Cook the **patties** in the same way the recipe instructs you to cook the **turkey patties**.**



Cook patties

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



Toast buns

- Meanwhile, halve buns.
- Spread 1 tbsp (2 tbsp) softened butter on cut sides.
- Arrange on another, unlined baking sheet, cut-side up.
- Toast in the top of the oven until golden,
 4-5 min. (TIP: Keep an eye on buns so they don't burn!)



Finish and serve

- Spread some garlic-onion cream cheese spread 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 spread alongside for dipping.

