



Turkey and Fig Burgers














with Garlic and Onion Cream Cheese Spread

25-35 Minutes

↗ Custom Recipe + 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	 Swap
Ground Beef 250 g 500 g	Beyond Meat® 2 4
	
Ground Turkey 250 g 500 g	Italian Breadcrumbs ¼ cup ½ cup
	
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 1 tsp 2 tsp
	
Chicken Stock Powder 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*, unsalted butter*

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

1



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 ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined 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 golden-brown, 18-20 min. (**NOTE:** For 4 ppl, 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 until cooked through, 4-5 min per side.**

2



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.

5



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!)

3



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.)

6



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.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Prep patties

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****.

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 to a minimum internal temperature of 74°C/165°F.



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