



Blueberry Turkey Burgers

with Rosemary Potato Coins and Mustard Aioli

Quick

25 Minutes



Ground Turkey



Italian Breadcrumbs



Whole Grain Mustard



Spring Mix



Blueberry Jam



Mayonnaise



White Cheddar
Cheese, shredded



Artisan Bun



Russet Potato



Dried Rosemary



Garlic Salt



Scan the QR code to
download our app.

HELLO BLUEBERRY JAM

Brighten up your burger with blueberry jam!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
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 tbsp	4 tbsp
Mayonnaise	4 tbsp	8 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Artisan Bun	2	4
Russet Potato	460 g	920 g
Dried Rosemary	½ tsp	1 tsp
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast rosemary potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the dried rosemary** (use all for 4 ppl) and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, 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, 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.)



Cook patties

- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until **patties** are cooked through, 5-6 min per side.**



Prep jam and make mustard aioli

- Meanwhile, add **sealed blueberry jam packets** to a cup of **hot tap water**. Set aside. (**TIP:** This helps to soften jam.)
- Add **mayo**, **4 tsp mustard** and **¼ tsp garlic salt** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, to taste, then stir to combine.



Toast buns and melt cheese

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



Make patties

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **turkey**, **breadcrumbs**, **remaining mustard** and **remaining garlic salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)



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.

Dinner Solved!