



# Blueberry Turkey Burgers

## with Rosemary Potato Coins and Mustard Aioli

25 Minutes

Customized Protein



+ 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)

 Ground Beef 250g   500g	 Plant-Based Ground Protein 250g   500g
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 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 2   4	 Dried Rosemary ½ tsp   1 tsp
 Garlic Salt 1 tsp   2 tsp	

**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.

1



### Roast rosemary potato coins

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

2



### 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** (8 tsp) **mustard** and **¼ tsp** (½ tsp) **garlic salt** to a small bowl.
- Season with **pepper**, to taste, then stir to combine.

3



### Make patties

- **Swap** | **Ground Beef**
- **Swap** | **Ground Protein**
- 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!)

4



### Cook patties

- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**.
- Pan-fry until **patties** are cooked through, 5-6 min per side.\*\*

5



### 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!)

6



### 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.

### 3 | Make beef patties

**Swap** | **Ground Beef**

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

### 3 | Make ground protein patties

**Swap** | **Ground Protein**

If you've opted to get **ground protein**, prepare and cook it the same way the recipe instructs you to prepare and cook the **turkey patties**\*\*

