



Caesar Turkey Burgers

with Side Salad and Parmesan Mayo

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](http://www.hellofresh.ca)





| | |
|---|--|
|  Ground Beef 250 g 500 g |  Beyond Meat® 2 4 |
|---|--|

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|---|---|
|  Ground Turkey 250 g 500 g |  Artisan Bun 2 4 |
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|--|---|
|  Mayonnaise ½ cup ½ cup |  Parmesan Cheese, shredded ¼ cup ½ cup |
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|---|---|
|  Spring Mix 56 g 113 g |  Lemon 1 1 |
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|--|--|
|  Italian Breadcrumbs ½ cup ½ cup |  Dijon Mustard 1 ½ tsp 3 tsp |
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|  Garlic Puree 1 tbsp 2 tbsp |  Croutons 28 g 56 g |
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|  Italian Dressing 2 tbsp 4 tbsp |
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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 | Unsalted butter, oil, pepper, salt

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

1



Prep

- Before starting, remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 1:**
 - Mild: 1/8 tsp (1/4 tsp)
 - Medium: 1/4 tsp (1/2 tsp)
 - Extra: 1/2 tsp (1 tsp)

- Zest, then juice **half the lemon** (use same for 4 ppl). Cut **remaining lemon** into wedges.
- Add **mayo, Dijon, Parmesan, half the lemon zest** (use all for 4 ppl), **1 tsp** (2 tsp) **lemon juice** and **1/4 tsp** (1/2 tsp) **garlic puree** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.

4



Toast buns

- Meanwhile, stir together **2 tbsp** (4 tbsp) **softened butter** and **remaining garlic puree** in another small bowl. Season with **salt** and **pepper**.
- Halve **buns**, then spread **garlic butter** on cut sides.
- Arrange **buns** on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until lightly-golden, 4-6 min. (**TIP:** Keep an eye on buns so that they don't burn!)

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

2



Form patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Meanwhile, add **turkey, breadcrumbs** and **1/8 tsp** (1/4 tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **turkey mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal. In step 4, you can carefully re-shape patties when cooking.)

3



Cook patties

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1/2 tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until cooked through, 4-5 min per side. **
- Transfer to a plate, then cover to keep warm.

5



Make salad

- Combine **Italian dressing** and **1 tsp** (2 tsp) **lemon juice** in a large bowl. Season with **pepper**.
- Add **spring mix**, then toss to combine just before serving.

6



Finish and serve

- Spread **Parmesan mayo** on **top and bottom buns**.
- Stack **patties** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **remaining salad** between plates.
- Top **salad** with **croutons**.
- Squeeze a **lemon wedge** over **salad**, if desired.

Measurements
within steps

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

2 | Form patties

Swap | **Ground Beef**

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

2 | Form patties

Swap | **Beyond Meat®**

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



Issue with your meal? Scan the QR code to share your feedback.