

# Caesar Turkey, Lettuce and Tomato Burgers

with Roasted Potatoes

Quick

25 Minutes



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**Ground Turkey** 



Lemon-Pepper



Seasoning

Caesar Dressing



Roma Tomato





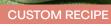
Brioche Bun



Panko Breadcrumbs



Yellow Potato



This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

#### **Bust out**

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

## Ingredients

9		
	2 Person	4 Person
Ground Turkey	250 g	500 g
Ground Beef	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Roma Tomato	95 g	190 g
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	1/4 cup	½ cup
Yellow Potato	350 g	700 g
Oil*		
Cal+*		

- \* Pantry items
- \*\* Cook turkey and beef to a minimum internal temperature of  $74^{\circ}\text{C}/165^{\circ}\text{F}$ .

## **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.



#### Roast potatoes

- Cut potatoes into ½-inch wedges.
- Add potatoes, half the Lemon-Pepper Seasoning and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with salt, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and goldenbrown, 22-24 min.



### Make patties

- Meanwhile, combine turkey, panko,
  remaining Lemon-Pepper Seasoning and
  1/4 tsp (½ tsp) salt in a medium bowl.
- Form turkey mixture into two 5-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.)

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



- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until golden-brown and cooked through, 5-6 min per side.\*\*



## Prep tomato

• Meanwhile, cut **tomato** into 1/4-inch rounds.



#### Toast buns

- Halve buns, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until goldenbrown, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)



#### Finish and serve

- Spread half the Caesar dressing on bottom buns, then stack with patties, spring mix and tomatoes. Close with top buns.
- Divide **burgers** and **roasted potatoes** between plates.
- Serve **remaining Caesar dressing** alongside for dipping.

**Dinner Solved!** 

