

HELLO Caesar Turkey Burgers with Side Salad and Parmesan Mauo

with Side Salad and Parmesan Mayo

Quick

25 Minutes









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 🎥



2 | 4



Ground Turkey



250 g | 500 g



2 | 4





shredded ¼ cup | ½ cup

1/4 cup | 1/2 cup





56 g | 113 g









Italian Breadcrumbs ¼ cup | ½ cup

Dijon Mustard 1 ½ tsp | 3 tsp



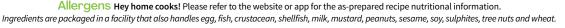
1 tbsp | 2 tbsp



28 g | 56 g



Italian Dressing 2 tbsp | 4 tbsp



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



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: 1/8 tsp (1/4 tsp) mild, \(\frac{1}{4} \tsp \) medium and \(\frac{1}{2} \tsp \) (1 tsp) extra!
- Zest, then juice half the lemon (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.



Form patties

O Swap | Ground Beef

🗘 Swap | Beyond Meat®

- Meanwhile, add turkey, breadcrumbs and 1/4 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 portions). (NOTE: Your mixture may look wet; this is normal. In step 4, you can carefully re-shape patties when cooking.)



Cook patties

- Heat a large non-stick pan over medium-high
- When hot, add ½ 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.



2 | Form patties

Measurements

2 | Form patties

Swap | Ground Beef

prepare and cook the turkey.**

within steps

O Swap | Beyond Meat®

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

1 tbsp

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

(2 tbsp)

oil



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-
- 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.



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.



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.



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