



Cali-Style Turkey Cheeseburgers

with Guacamole and Potato Coins

Quick

25 Minutes



Ground Turkey



Russet Potato



Beefsteak Tomato



Crispy Shallots



Spring Mix



Cheddar Cheese, shredded



Brioche Bun



Italian Breadcrumbs



Guacamole



Seasoned Salt



Garlic Puree

HELLO GUACAMOLE

This creamy avocado spread is full of heart-healthy fats!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, small non-stick pan, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Russet Potato	460 g	920 g
Beefsteak Tomato	170 g	340 g
Crispy Shallots	28 g	28 g
Spring Mix	28 g	56 g
Cheddar Cheese, shredded	¼ cup	½ cup
Brioche Bun	2	4
Italian Breadcrumbs	¼ cup	½ cup
Guacamole	6 tbsp	12 tbsp
Seasoned Salt	½ tbsp	1 tbsp
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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 or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes, seasoned salt** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with half the seasoned salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.



Roast potato coins

- Roast **potato coins** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Form patties

- Meanwhile, add **turkey, breadcrumbs** and **¼ tsp salt** (dbl for 4 ppl) 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.)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until **patties** are cooked through, 5-6 min per side. ******
- When **patties** are done, sprinkle **cheese** over top. Cover, then remove from heat. Set aside until **cheese** melts, 2-3 min.



Toast buns and slice tomato

- Meanwhile, melt **1 tbsp butter** (dbl for 4 ppl) in a small non-stick pan or microwaveable bowl. Stir in **garlic puree**.
- Halve **buns**.
- Brush **garlic butter** onto cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 4-5 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, slice **tomato**. Season with **salt** and **pepper**.



Finish and serve

- Spread **some guacamole** on **top** and **bottom buns**. Stack **spring mix, patties, tomatoes** and **crispy shallots** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **potato coins** between plates.
- Serve **any remaining guacamole** alongside for dipping.

Dinner Solved!