



# Smart Sage Turkey Patties and Cranberry Sauce

with Sweet Potatoes and Broccoli

Carb Smart

Calorie Smart

30 Minutes



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Ground Turkey



Sage



Sweet Potato



Italian Breadcrumbs



Garlic Salt



Broccoli, florets



Cranberry Spread



Dried Cranberries

HELLO SAGE

*This fuzzy and leafy herb is both fragrant and flavourful!*

## Start here

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

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

## Bust out

Baking sheet, 2 medium bowls, measuring spoons, parchment paper, small pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Sage	3 ½ g	7 g
Sweet Potato	170 g	340 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Broccoli, florets	227 g	454 g
Cranberry Spread	2 tbsp	4 tbsp
Dried Cranberries	¼ cup	½ cup
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.*



### 1 Prep and roast sweet potatoes

- Strip a few **sage leaves** from stems, then finely chop **1 tbsp** (2 tbsp).
- Cut **sweet potatoes** into ½-inch pieces.
- Add **sweet potatoes, half the sage** and **½ tbsp** (1 tbsp) **oil** to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **sweet potatoes** begin to soften, 8-10 min.



### 4 Cook patties

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



### 2 Prep and roast broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Add **broccoli** with **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to combine.
- When **sweet potatoes** begin to soften, toss, then add **broccoli** to the same baking sheet.
- Continue roasting until **broccoli** is tender and **sweet potatoes** are golden-brown, 10-12 min.



### 5 Make cranberry sauce

- Meanwhile, roughly chop **dried cranberries**.
- Add **dried cranberries** and **2 tbsp** (4 tbsp) **water** to a small pot over medium-high heat.
- Cook, stirring occasionally, until **cranberries** are soft, 3-4 min.
- Add **cranberry spread**. Cook, stirring occasionally, until combined, 2-3 min.
- Remove from heat.



### 3 Make patties

- Meanwhile, add **turkey, breadcrumbs, remaining sage** and **remaining garlic salt** to another medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may be wet; this is normal! Dampen your hands to make it easier!)



### 6 Finish and serve

- Divide **sweet potatoes and broccoli** between plates.
- Divide **sage turkey patties** between plates.
- Top with **cranberry sauce**.

## Dinner Solved!



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