

# Smart Vietnamese-Style Lemongrass **Turkey Patties**

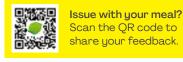
with Fresh Cucumber Salad

Calorie Smart

Carb Smart

Spicy

30 Minutes









**Ground Turkey** 





Lemongrass





Soy Sauce

Mini Cucumber





Sweet Chili Sauce



Carrot

Rice Vinegar





Garlic, cloves



Spring Mix

Peanuts, chopped

Green Onion

**HELLO LEMONGRASS** 

## Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

#### Bust out

Medium bowl, vegetable peeler, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

# Ingredients

9		
	2 Person	4 Person
Ground Turkey	250 g	500 g
Double Ground Turkey	500 g	1000 g
Lemongrass	1	2
Soy Sauce	1 ½ tsp	3 tsp
Mini Cucumber	66 g	132 g
Carrot	170 g	340 g
Sweet Chili Sauce	4 tbsp	8 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Garlic, cloves	2	4
Peanuts, chopped	28 g	56 g
Spring Mix	113 g	227 g
Green Onion	2	4
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.



#### Prep

- Peel cucumber, if desired, then cut into 1/4-inch rounds.
- Peel, then cut carrot into 1/4-inch half-moons.
- Peel, then mince or grate garlic.
- Thinly slice green onions.
- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit lemongrass to crush, then chop very finely.



#### Toast peanuts

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (TIP: Keep your eye on peanuts so they don't burn!)
- Transfer to a small bowl.



## Make patties

- Add turkey, lemongrass, garlic, soy sauce and 1/8 tsp (1/4 tsp) salt to a medium bowl. Season with **pepper**, then combine.
- Divide turkey mixture into 8 equal portions (16 portions for 4 ppl).
- Roll into balls, then flatten into 1/2-inchthick patties. (NOTE: Your mixture may look wet; this is normal! In step 4, you can carefully reshape patties when cooking.)

If you've opted for **double ground turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of ground turkey. Work in batches, if necessary.



## Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add 1 tbsp oil, then patties. (NOTE: Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp oil per batch.)
- Cook, until browned all over and cooked through, 4-5 min per side.\*\*



## Assemble salad

- · Meanwhile, whisk together half the sweet chili sauce, vinegar and ½ tbsp (1 tbsp) oil in a large bowl.
- Add spring mix, carrots, green onions and cucumbers. Season with salt and pepper, to taste, then toss to combine.



## Finish and serve

- · Remove from heat, then add remaining sweet chili sauce. Gently toss to coat patties.
- Divide **salad** between bowls. Top with patties.
- Sprinkle peanuts over top.

Dinner Solved!

