

Tex-Mex Turkey Burgers

with Chipotle-Ranch Salad

20-min











Ground Turkey

Brioche Bun





Ranch Dressing

Spring Mix





Carrot, julienned

Panko Breadcrumbs







Cheddar Cheese, shredded

Mini Cucumber





Southwest Spice Blend





Guacamole

Roma Tomato

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, spatula, large bowl, whisk, large non-stick pan

Ingredients

3		
	2 Person	4 Person
Ground Turkey	250 g	500 g
Brioche Bun	2	4
Ranch Dressing	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Carrot, julienned	56 g	113 g
Panko Breadcrumbs	⅓ cup	½ cup
Cheddar Cheese, shredded	⅓ cup	½ cup
Mini Cucumber	66 g	132 g
Southwest Spice Blend	1 tbsp	2 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Guacamole	3 tbsp	6 tbsp
Roma Tomato	80 g	160 g
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.



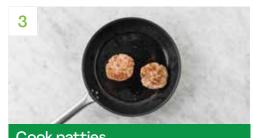
Prep and make dressing

- Halve cucumber lengthwise, then cut into 1/4-inch half-moons.
- Cut tomato into ¼-inch rounds.
- · Whisk together chipotle sauce and half the ranch dressing in a large bowl.



Form patties

- · Add turkey, panko, Southwest Spice Blend and 1/4 tsp (1/2 tsp) salt to a medium bowl. Season with **pepper**, then combine.
- Form mixture into two 4-inch-wide patties (4 patties for 4 ppl).



Cook patties

- Heat a large non-stick pan over medium
- When hot, add 1/2 tbsp (1 tbsp) oil, then patties.
- Pan-fry until **patties** are cooked through, 5-6 min per side.** (NOTE: After patties are flipped, use a spatula to carefully re-shape them by pressing against the edges.)
- Transfer **patties** to a plate, then cover to keep warm.



Toast buns

- Meanwhile, halve buns.
- Arrange on an unlined baking sheet, cut-side up. Sprinkle cheese over top buns.
- Toast in the **bottom** of the oven, until cheese melts and buns are golden-brown, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)



Toss salad

- Meanwhile, add carrots, cucumbers and spring mix to the bowl with dressing.
- Season with salt and pepper, then toss to combine.



Finish and serve

- Spread guacamole, then remaining ranch dressing on bottom buns, then stack with patties and tomatoes. Close with top buns.
- Divide **burgers** and **salad** between plates.

Dinner Solved!