



Turkey and Fig Burgers

with Garlic and Onion Cream Cheese Spread

Family Friendly

Quick

25 Minutes



Ground Turkey



Italian Breadcrumbs



Cream Cheese



Mayonnaise



Green Onions



Brioche Bun



Spring Mix



Fig Spread



Russet Potato



Garlic Powder



Chicken Salt

HELLO CHICKEN SALT

This beloved Aussie mix adds big umami flavour to everything it touches!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Add sealed cream cheese packet to a small bowl of hot water to soften.

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan, spatula

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Ground Turkey | 250 g | 500 g |
| Italian Breadcrumbs | ¼ cup | ½ cup |
| Cream Cheese | 43 g | 86 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Green Onions | 1 | 2 |
| Brioche Bun | 2 | 4 |
| Spring Mix | 28 g | 56 g |
| Fig Spread | 2 tbsp | 4 tbsp |
| Russet Potato | 460 g | 920 g |
| Garlic Powder | 1 tsp | 2 tsp |
| Chicken Salt | 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.

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Prep and roast potato rounds

Thinly slice **green onions**, keeping whites and greens separate. Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **chicken salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



Toast buns

While **patties** cook, halve **buns**. Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides. Arrange on an unlined baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make patties

While **potato rounds** roast, add **green onion whites, turkey, breadcrumbs, half the garlic powder** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal! In step 3, you can carefully re-shape patties when cooking.)



Make garlic and onion cream cheese spread

While **buns** toast, add **remaining green onions, softened cream cheese, mayo** and **remaining garlic powder** to a small bowl. Season with **salt** and **pepper**, to taste. Combine with a fork, pressing against the side of the bowl for a smoother consistency.



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. **** (NOTE:** After patties are flipped, use a spatula to carefully re-shape them by pressing against edges!)



Finish and serve

Spread **some garlic and onion cream cheese spread** on **top buns**. Spoon **fig spread** over **bottom buns**, then stack with **patties** and **spring mix**. Close with **top buns**. Divide **burgers** and **potato rounds** between plates. Serve **remaining garlic and onion cream cheese spread** alongside for dipping.

Dinner Solved!