



# Turkey and Fig Burgers














## with Garlic-and-Onion Cream Cheese Spread

25-35 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 Ground Beef 250 g   500 g	 Beyond Meat® 2   4
 Ground Turkey 250 g   500 g	 Italian Breadcrumbs ¼ cup   ½ cup
 Cream Cheese 1   2	 Mayonnaise 4 tbsp   8 tbsp
 Green Onion 2   4	 Artisan Bun 2   4
 Spring Mix 28 g   56 g	 Fig Spread 2 tbsp   4 tbsp
 Russet Potato 2   4	 Garlic Salt 1 tsp   2 tsp
 Chicken Stock Powder 1 tbsp   2 tbsp	

**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.

**Pantry items** | Salt, pepper, oil, unsalted butter

**Cooking utensils** | 2 baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, whisk, large non-stick pan

1



### Prep and roast potato rounds

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.
- Place sealed cream cheese packet in a small bowl of hot water to soften.

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and 1 **tbsp oil** to a parchment-lined baking sheet. Season with **pepper** and ¾ **tsp** (1 ½ tsp) **garlic salt**, 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, 18-20 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

2



### Prep and make cream cheese spread

- Meanwhile, thinly slice **green onions**, keeping white and green parts separate.
- Add **green onion greens**, **softened cream cheese** and **mayo** to a small bowl.
- Season with **garlic salt** and **pepper**, then whisk until smooth.

3



### Prep patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **green onion whites**, **turkey**, **breadcrumbs** and **stock powder** to a medium bowl.
- Season with **pepper** and **remaining garlic salt** or **salt**, 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 4, you can carefully reshape patties when cooking.)

4



### Cook patties

- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**.
- Pan-fry until cooked through, 4-5 min per side.\*\*

5



### Toast buns

- Meanwhile, halve **buns**.
- Spread 1 **tbsp** (2 **tbsp**) **softened butter** on cut sides.
- Arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)

6



### Finish and serve

- Spread **some garlic-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-onion cream cheese spread** alongside for dipping.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Prep patties

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook it in the same way the recipe instructs you to prep and cook the **turkey**\*\*.

### 3 | Cook patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**. Cook and plate it the same way the recipe instructs you to cook and plate the **turkey**\*\* Save **green onion whites**, **breadcrumbs** and **stock powder** for another use.

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.