

# HELLO Turkey and Fig Burgers with Garlic-and-Onion Cream Cheese S

with Garlic-and-Onion Cream Cheese Spread

25-35 Minutes







🚫 Swap

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 🎥











250 g | 500 g

Breadcrumbs ¼ cup | ½ cup



Cream Cheese



1 | 2

Mayonnaise 4 tbsp | 8 tbsp



Green Onion



2 | 4

2 | 4



Spring Mix 28 g | 56 g



2 tbsp | 4 tbsp

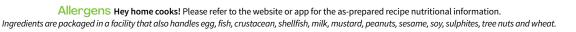


Russet Potato 2 | 4



1 tsp | 2 tsp





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



#### 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 parchmentlined baking sheet. Season with **pepper** and 3/4 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 goldenbrown, 18-20 min. (NOTE: For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



## 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.



#### 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.)



### 3 | Cook patties

and cook the turkey.\*\*

Measurements

3 | Prep patties

O Swap | Ground Beef

within steps

#### 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.

1 tbsp

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

(2 tbsp)

4 nerson

oil



## 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.\*\*



#### 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!)



#### 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.



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