



SPICY HARISSA-GLAZED TURKEY PATTIES

with Dilly Carrot-Zucchini Jumble & Rice

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



12 oz | 24 oz
Carrots



1 | 2
Zucchini



2 | 4
Scallions



¼ oz | ½ oz
Dill



10 oz | 20 oz
Ground Turkey



1 tsp | 2 tsp
Garlic Powder



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



1 TBSP | 2 TBSP
Curry Powder



1 TBSP | 2 TBSP
Harissa Powder



1 | 2
Apricot Jam



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

HARISSA POWDER

Meet our easy-to-sprinkle version of the fiery North African chili paste!



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 850



SMASH HIT

Why do we ask you to form the turkey mixture into balls? So you can flatten them in the pan to give the patties deliciously crispy, craggy edges.

BUST OUT

- Small pot
- Large bowl
- Peeler
- Large pan
- Baking sheet
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey balls**; gently press down with a spatula to make ½-inch-thick patties. Cook until browned and cooked through, 2-3 minutes per side. **(For 4 servings, you may need to work in batches.)**
- Turn off heat. Transfer **patties** to a plate to rest; tent with foil to keep warm. Let pan cool for 1 minute. Wipe out pan.



2 PREP & ROAST VEGGIES

- Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Pick and roughly chop **fronds from dill**.
- Toss carrots and zucchini on a baking sheet with a **large drizzle of oil**. Season with **salt** and **pepper**. Roast on top rack until browned and tender, 15-20 minutes.



5 MAKE HARISSA GLAZE

- Heat a **drizzle of oil** in same pan over medium-low heat. Add **scallion greens** and **harissa powder**; cook, stirring, until fragrant and scallions are bright green, 1-2 minutes.
- Stir in **apricot jam** and **⅓ cup water (⅔ cup for 4 servings)**. Simmer, stirring occasionally, until thickened, 2-3 minutes.
- Remove from heat. Stir in **1 TBSP butter (2 TBSP for 4)** until melted. Taste and season with **salt** and **pepper**.



3 MAKE PATTIES

- Meanwhile, in a large bowl, combine **turkey***, **scallion whites**, **garlic powder**, **panko**, **stock concentrate**, **2 tsp curry powder**, **2 tsp water (4 tsp curry powder and 2 tsp water for 4 servings)**, **salt**, and **pepper**. **(Be sure to measure curry powder—we sent more!)** Mix gently until thoroughly combined.
- Form into 6 1½-inch balls **(12 balls for 4)**. **TIP: Rub hands with a little oil first to prevent sticking.**



6 FINISH & SERVE

- To sheet with **roasted veggies**, add as much **dill** as you like; carefully toss to combine.
- Divide **rice** and roasted veggies between shallow bowls in separate sections. Top rice with **patties** and drizzle patties with **harissa glaze**. Serve.

*Ground Turkey is fully cooked when internal temperature reaches 165°.