

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



12 oz | 24 oz Carrots



Zucchini



2 | 4 ¼ oz | ½ oz



10 oz | 20 oz Ground Turkey



Scallions

1 tsp | 2 tsp Garlic Powder



¼ Cup 1½ Cup Panko Breadcrumbs Contains: Wheat



Chicken Stock Concentrate



1 TBSP | 2 TBSP Curry Powder



1 TBSP | 2 TBSP Harissa Powder



Apricot Jam



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

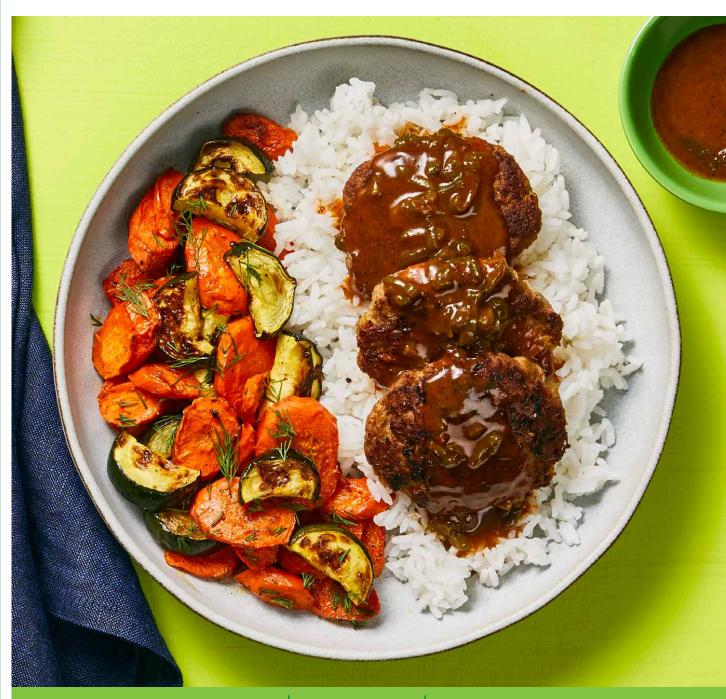
HELLO

HARISSA POWDER

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

SPICY HARISSA-GLAZED TURKEY PATTIES

with Dilly Carrot-Zucchini Jumble & Rice



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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- In a small pot, combine rice, 1½ cups water (2½ 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.



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 halfmoons. 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.



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.



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.



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 ½ cup water (½ 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.



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.