



# GINGER-PONZU TURKEY PATTIES

with Broccoli Cabbage Salad & Sweet Chili Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli



1 Thumb | 2 Thumbs  
Ginger



2 | 4  
Scallions



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 oz | 2 oz  
Sweet Thai  
Chili Sauce



10 oz | 20 oz  
Ground Turkey



12 ml | 24 ml  
Ponzu Sauce  
Contains: Fish,  
Soy, Wheat



1 | 2  
Pho Stock  
Concentrate



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



4 oz | 8 oz  
Shredded Red  
Cabbage



1.5 oz | 3 oz  
Sesame Dressing  
Contains: Sesame,  
Soy, Wheat



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HELLO

PONZU

A citrusy, umami-packed sauce that's equal parts sweet and tart



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



## EASY DOES IT

When forming your patties in step 4, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

## BUST OUT

- Peeler
- 2 Large bowls
- Baking sheet
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Peel and mince or grate **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Trim and thinly slice **scallions**, separating whites from greens; mince whites.



### 2 ROAST BROCCOLI

- Toss **broccoli** on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender, 12-15 minutes.



### 3 MIX MAYO

- Meanwhile, in a small bowl, combine **mayonnaise** with **half the chili sauce** (you'll use the rest later). Add **water** 1 tsp at a time until sauce reaches a drizzling consistency.



### 4 FORM & COOK PATTIES

- In a large bowl, combine **turkey\***, **ginger**, **scallion whites**, **ponzu**, **stock concentrate**, **panko**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**. 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.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey mixture**; gently press down with a spatula to make ½-inch-thick patties. (For 4, cook in batches if necessary.) Cook **patties** until browned and cooked through, 2-3 minutes per side.



### 5 MAKE SALAD

- In a second large bowl, toss together roasted **broccoli**, **cabbage**, **sesame dressing**, **half the scallion greens**, and **remaining chili sauce**. Season with a pinch of salt and pepper.



### 6 SERVE

- Divide **patties** and **salad** between plates. Drizzle patties with **sweet chili mayo** and garnish with **remaining scallion greens**. Serve.

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