



BBQ CHEDDAR TURKEY BURGERS

with Crispy Fried Onions & Creamy Coleslaw

INGREDIENTS

2 PERSON | 4 PERSON



¼ Cup(s) | ½ Cup(s)
Panko Breadcrumbs
Contains: Wheat



1 | 2
Chicken Stock Concentrate



1 TBSP | 2 TBSP
Sweet and Smoky BBQ Seasoning



2 Slice(s) | 4 Slice(s)
Sliced Mild Cheddar Cheese
Contains: Milk



1 | 2
Ketchup



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine Vinegar



4 oz | 8 oz
Coleslaw Mix



2 | 4
Brioche Buns
Contains: Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat



10 oz | 20 oz
Ground Turkey



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1110



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1000



HELLO

SWEET AND SMOKY BBQ SEASONING

A flavorful blend of smoked paprika, mustard, cumin, and ginger

COVER STORY

If your pan doesn't have a lid, use foil or a baking sheet to cover it. This helps the cheese melt quickly without overcooking the burgers.

BUST OUT

- 2 Medium bowls
- Small bowl
- Large pan
- Whisk
- Kosher Salt
- Cooking Oil
- Black Pepper
- Sugar

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP & MAKE PATTIES

- Wash and dry produce.
- In a medium bowl, combine **turkey***, **panko**, **stock concentrate**, **1 TBSP water**, and **½ TBSP BBQ Seasoning (you'll use more later)**. (For 4 servings, use **2 TBSP water** and **1 TBSP BBQ Seasoning**.) Season with **salt (we used ¾ tsp; 1½ tsp for 4)** and **pepper**.
- Form mixture into two patties (**four patties for 4**), each slightly wider than a burger bun.

🔄 Swap in **beef*** for turkey.



3 MAKE SAUCE & COLESLAW

- While patties cook, in a small bowl, combine **ketchup**, **half the mayonnaise**, and **1 tsp BBQ Seasoning (2 tsp for 4 servings)**. (Be sure to measure the BBQ Seasoning—we sent more!)
- In a second medium bowl, whisk together **half the vinegar**, remaining **mayonnaise**, and **½ tsp sugar (all the vinegar and 1 tsp sugar for 4)**. Add **coleslaw mix** and season with **salt** and **pepper**; toss to combine.



2 COOK PATTIES

- Heat a **drizzle of oil** in a large pan over medium heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.
 - In the last 1-2 minutes of cooking, top each patty with a **slice of cheddar**. Cover pan until cheese melts.
- 🔄 Cook **beef patties** to desired doneness, 3-5 minutes per side. Cook through remainder of step as instructed.



4 FINISH & SERVE

- Halve and toast **buns**.
- Spread cut sides of buns with as much **sauce** as you like. Fill buns with **patties** and **crispy fried onions**.
- Divide **burgers** between plates; serve with **coleslaw** on the side.

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

🔄 *Ground Meat is fully cooked when internal temperature reaches 160°.