



GINGER-PONZU TURKEY PATTIES

with Broccoli Cabbage Salad & Sweet Chili Mayo

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli



1 Thumb(s) | 2 Thumb(s)
Ginger



2 | 4
Scallions



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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



1 | 2
Pho Stock
Concentrate



1 oz | 2 oz
Sweet Thai Chili
Sauce



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



½ Cup(s) | 1 Cup(s)
Panko
Breadcrumbs
Contains: Wheat



4 oz | 8 oz
Shredded Red
Cabbage



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: 800



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



HELLO

PONZU

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

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
- Baking sheet
- Small bowl
- Kosher Salt
- Black Pepper
- 2 Large bowls
- Large pan
- Cooking Oil

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?



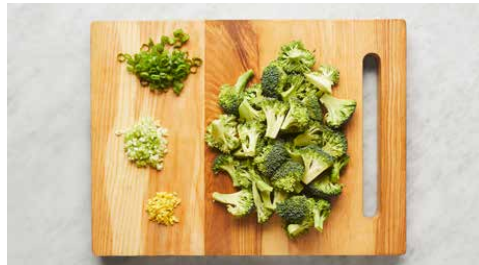
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*Ground Poultry is fully cooked when internal temperature reaches 165°.

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



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.

Swap in **beef*** for turkey.