



SMOKY MUSTARD TURKEY BURGERS

with Seared Onion & Mixed Greens Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Potato Buns

Contains: Soy, Wheat



1½ oz | 3 oz

Italian Dressing

Contains: Milk



1 | 2

Onion



1 TBSP | 2 TBSP

Fry Seasoning



1 oz | 2 oz

Smoky Mustard



2 oz | 4 oz

Mixed Greens



¼ Cup(s) | ½ Cup(s)

Panko Breadcrumbs

Contains: Wheat



1 | 2

Chicken Stock Concentrate



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.

HELLO

SEARED ONION

Cook the onion undisturbed (no moving it around in the pan!) to develop savory, caramelized flavor.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 640



BURGER BLISS

When forming your patties, try not to overwork the meat. Using a light touch when shaping will make for juicier burgers.

BUST OUT

- Large pan
- 2 Medium bowls
- Kosher Salt
- Black Pepper
- 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.

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1 PREP

- **Wash and dry produce.**
- Peel and slice **onion** into ¼-inch-thick rounds, keeping the layers intact. Mince one round (**two rounds for 4 servings**).



3 COOK PATTIES

- In a medium bowl, combine **turkey***, **minced onion**, **panko**, **stock concentrate**, **Fry Seasoning**, and **1 TBSP water** (2 TBSP for 4 servings). 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.
- Heat a **drizzle of oil** in pan used for onion rounds over medium heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side.



2 COOK ONION ROUNDS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion rounds** in a single layer (**work in batches if necessary!**); cook until tender and browned at the edges, 2-4 minutes per side. Season with **salt** and **pepper**. Turn off heat; transfer to a plate. Wipe out pan.



4 FINISH & SERVE

- Meanwhile, in a second medium bowl, toss **mixed greens** with as much **dressing** as you like. Taste and season with **salt** and **pepper** if desired.
- Halve and toast **buns** until golden brown.
- Spread **smoky mustard** on cut sides of buns. Fill buns with **seared onion** and **turkey patties**. Divide **burgers** and **salad** between plates; serve. **TIP: Feel free to top your burgers with some salad!**

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