



# Cal Smart Sweet Soy Turkey Patties

with Roasted Veggies and Sweet Potato Wedges

Calorie Smart

30 Minutes



Minced Turkey



Zucchini



Sweet Bell Pepper



Soy Sauce Mirin Blend



Sweet Potato



Garlic



Green Onions



Lime



Panko Breadcrumbs

## HELLO MIRIN

A Japanese sweet rice wine that adds a subtle hit of acidity to sauces!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, microplane/zester, measuring spoons, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Sweet Potato	340 g	680 g
Garlic	6 g	12 g
Green Onions	2	4
Lime	1	1
Panko Breadcrumbs	1/4 cup	1/2 cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.

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### Prep

Cut **zucchini** into 1-inch pieces. Core, then cut **peppers** into 1-inch pieces. Cut **sweet potatoes** into ½-inch wedges. Thinly slice **green onions**, keeping **green** and **white** parts separate. Peel, then mince or grate **garlic**. Zest, then juice **half the lime** (whole lime for 4 ppl). Combine **turkey**, **panko**, **1 tsp soy sauce mirin blend**, **1/4 tsp salt** and **1/4 tsp pepper** (dbl all for 4 ppl) in a medium bowl. Form **mixture** into **4 equal sized patties** (8 patties for 4 ppl).



### Roast veggies

Add **peppers**, **zucchini** and **1 tbsp oil** (dbl for 4 ppl) to one side of a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Add **sweet potato** and **1 tbsp oil** (dbl for 4 ppl) to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until **veggies** are tender, 22-24 min.



### Prep sauce

Stir together **remaining soy sauce mirin blend**, **1 tsp lime juice** and **1 tbsp water** (dbl both for 4 ppl) in a small bowl.



### Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **1/2 tbsp oil** (dbl for 4 ppl), then **patties**. Cook until golden-brown, 2-3 min per side. Transfer to a plate. (**TIP:** It's okay if turkey doesn't cook all the way through in this step!)



### Make sauce

Reduce heat to medium, then add **white parts of green onions** to the same pan. Cook, stirring continuously, until golden, 1-2 min. Add **garlic** and cook until fragrant, 30 sec. Add **sauce** and **patties**, including any **juices** from the plate. Cook until **sauce** is slightly thickened and **patties** are cooked through, 3-5 min.\*\* (**TIP:** Add 1 tbsp water to pan if sauce thickens too quickly.)



### Finish and serve

Add **lime zest** to **zucchini** and **peppers**, then stir to combine. Divide **veggies** and **patties** between plates. Drizzle **pan sauce** over **patties**. Sprinkle **remaining green onions** over top.

**Dinner Solved!**