



JUN
2016

Open-Faced Turkey Patty Melts

with Mushrooms, Gruyère, and Arugula Salad

We're giving this diner favorite a healthy spin with lean ground turkey, sautéed mushrooms, and a healthy serving of greens. It's still got all the juicy, cheesy greatness of the original, we promise! You can serve the patty melt open-faced or closed, depending on your preference!



Prep: 10 min
Total: 30 min



level 1



nut free



Ground Turkey



Button
Mushrooms



Whole Wheat
Bread



Mayonnaise



Gruyère
Cheese



Garlic



Shallot



Arugula



Balsamic Vinegar



Tuscan
Heat Spice

Ingredients

	2 People	4 People
Ground Turkey	8 oz	16 oz
Button Mushrooms	4 oz	8 oz
Whole Wheat Bread	1) 4 Slices	8 Slices
Mayonnaise	2) 3) 4 t	8 t
Gruyère Cheese	4) ½ Cup	1 Cup
Garlic	2 Cloves	4 Cloves
Shallot	1	2
Arugula	2 oz	4 oz
Balsamic Vinegar	1 T	2 T
Tuscan Heat Spice 	1 t	2 t
Oil*	1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Eggs
- 3) Soy
- 4) Milk

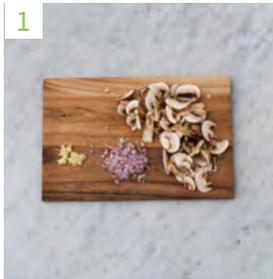
Tools

Baking sheet, Large pan, Large bowl, Medium bowl

Ruler

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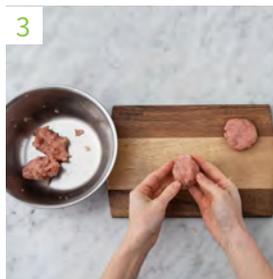
Nutrition per person Calories: 709 cal | Fat: 37 g | Sat. Fat: 10 g | Protein: 37 g | Carbs: 54 g | Sugar: 13 g | Sodium: 553 mg | Fiber: 6 g



1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, peel, and finely dice the **shallot**. Mince or grate the **garlic**. Thinly slice the **mushrooms**. Toast the **whole wheat bread** on a baking sheet for 4-5 minutes in the oven.



2 Cook the mushrooms: Heat a drizzle of **oil** in large pan over medium-high heat. Add the **mushrooms** and cook, tossing for 4-5 minutes, until golden brown. Set aside.



3 Form the turkey patties: In a large bowl, combine the **ground turkey**, **garlic**, **1 teaspoon Tuscan Heat Spice** (we sent more), and **1/4 cup shallot**. Form the mixture into 4 thin patties, a bit larger than the **bread slices**. Season the patties with **salt** and **pepper** on both sides.

4 Cook the turkey patties: Heat a drizzle of **oil** in the same pan you used for the **mushrooms**. Cook the **turkey patties** for 2-3 minutes per side, until browned. Remove from the pan and set aside.



5 Assemble the patty melts: Place the **toasted bread** back on the baking sheet. Spread each slice with **1 teaspoon mayonnaise** and top with a small handful of **arugula** (we'll use the rest in step 6). Divide the **mushrooms**, **turkey patties**, and **gruyère cheese** (in that order) evenly among the slices of bread. Place the baking sheet in the oven for 2-3 minutes, until the cheese melts.

6 Plate and serve: In a medium bowl, toss the remaining **arugula** with **1 Tablespoon balsamic vinegar** and a drizzle of **oil**. Season with **salt** and **pepper**. Serve the **open-faced turkey patty melts** with the **arugula salad** to the side. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

