



OCT
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Sriracha Turkey Burgers

with Mixed Green Salad and Sweet Potato Crisps

It's no secret that we're obsessed with sriracha here in the HelloFresh test kitchen. It's the perfect all-purpose hot sauce! We especially love it mixed into a turkey burger that's topped with a little extra sriracha mayo.



Prep: 10 min
Total: 35 min



level 1



nut
free



Ground Turkey



Shallot



Garlic



Sweet Potato



Soy Sauce



Sriracha



Ginger



Spring Mix
Lettuce



Potato Buns



Mayonnaise

Ingredients	2 People	4 People	*Not Included
Ground Turkey	8 oz	16 oz	Allergens
Shallot	1	2	1) Soy
Garlic	2 Cloves	4 Cloves	2) Fish
Sweet Potato	12 oz	24 oz	3) Wheat
Soy Sauce	2 t 1)	4 t	4) Egg
Sriracha	2 t 2)	4 t	
Ginger	1 Thumb	2 Thumbs	
Spring Mix Lettuce	2 oz	4 oz	Tools
Potato Buns	2 3)	4	Baking sheet, Peeler,
Mayonnaise	2½ T 1) 4)	5 T	2 Large bowls, Small bowl,
Oil*	1 T	2 T	Large oven-proof pan

Nutrition per person Calories: 767 cal | Fat: 33 g | Sat. Fat: 5 g | Protein: 31 g | Carbs: 82 g | Sugar: 15 g | Sodium: 1076 mg | Fiber: 9 g

1



1 Bake the sweet potato crisps: Wash and dry all produce.

Preheat the oven to 450 degrees. Thinly slice the **sweet potato** into ⅛-inch rounds, like chips. Toss the rounds on a baking sheet with a drizzle of **oil**, then season with **salt** and **pepper**. Bake in the oven for 25-30 minutes, flipping halfway through cooking, until golden brown.

2



2 Prep the remaining ingredients: Halve, peel, and mince the shallot. Mince or grate the garlic. Peel, then mince or grate the ginger.

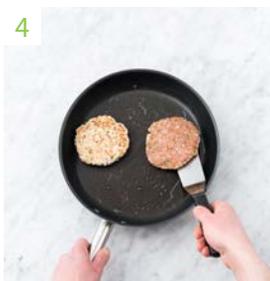
3 Make the burgers and sriracha mayo: In a large bowl, combine the ground turkey, shallots, half the ginger, half the garlic, ½ teaspoon sriracha, and 2 teaspoons soy sauce (we sent more). Season with salt and pepper. Form the mixture into 2 patties. In a small bowl, combine the mayonnaise and as much sriracha as you like. Season to taste with salt and pepper.

3



4 Cook the burgers: Heat a drizzle of oil in a large oven-proof pan over medium-high heat. Season the burgers liberally with salt and pepper. Add the burgers to the pan and cook for 2-3 minutes per side, until browned. Transfer the burgers to the oven to finish cooking for 5-7 minutes. (TIP: If you don't have an oven-proof pan, place the burgers onto the baking sheet with the sweet potatoes.) Split the buns and place in the oven to toast for 2-3 minutes.

4



5 Make the mixed green salad: In a large bowl, combine the remaining ginger and garlic with a drizzle of oil. Season to taste with salt and pepper. Toss the spring mix into the bowl to coat.

6 Assemble the burgers: Spread a little sriracha mayo onto each bun, then top with a sriracha turkey burger. Serve the mixed green salad, sweet potato crisps, and remaining sriracha mayo to the side (for dipping!). TIP: You can also put some of the salad on the burger, if you like. Enjoy!

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