

INGREDIENTS

2 PERSON | 4 PERSON



Yukon Gold Potatoes*



Button Mushrooms



10 oz | 20 oz Ground Turkey**

2 TBSP | 4 TBSP

Sour Cream

Contains: Milk



1 TBSP | 2 TBSP Fry Seasoning



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs**





2 tsp 4 tsp Dijon Mustard

2 Slices | 4 Slices Swiss Cheese Contains: Milk





Potato Buns Contains: Eggs, Milk, Soy, Wheat



1 tsp | 2 tsp Garlic Powder

*The ingredient you received may be a different color.

**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 a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



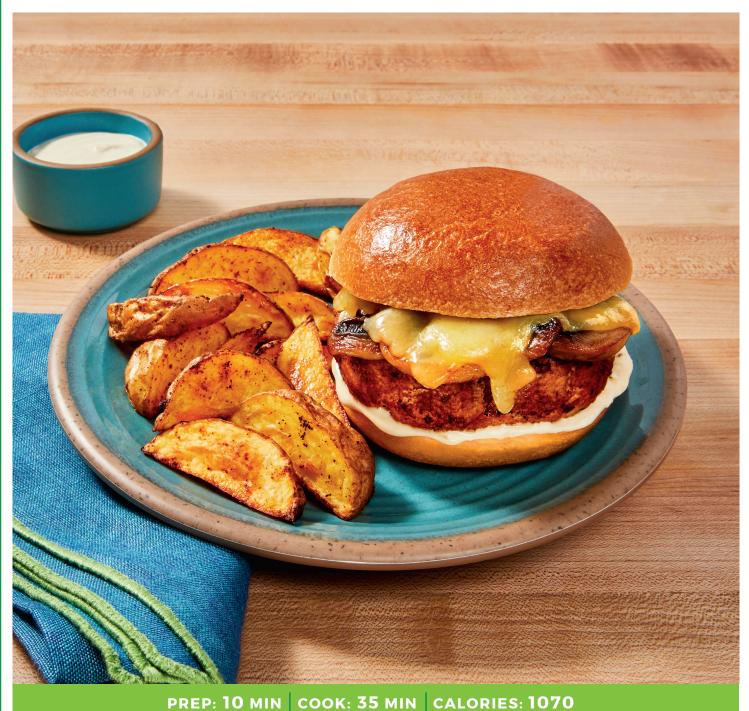




Calories: 990

ALPINE TURKEY BURGERS

with Mushrooms, Swiss Cheese, Dijonnaise & Potato Wedges





HELLO

DIJONNAISE

Hold the ketchup—this rich, tangy combo of mayo, mustard, and sour cream is all you need for burger bliss.

COVER TO COVER

If your pan doesn't have a lid in step 5, no worries! Use the bottom of a baking sheet or a piece of foil instead.

BUST OUT

- 2 Small bowls
- · Baking sheet
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP) Contains: Milk

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*Ground Turkey is fully cooked when internal temperature



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Place 2 TBSP butter (4 TBSP for 4 servings) in a small bowl and bring to room temperature. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice mushrooms. Halve **buns**.
- Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of olive oil, 1 tsp Fry Seasoning (2 tsp for 4 servings), and a big pinch of salt and pepper. (You'll use the rest of the Fry Seasoning later.)
- · Roast on top rack until browned and crisp. 20-25 minutes.





• While potatoes roast, in a second small bowl, combine mayonnaise, sour cream, and mustard. Season with salt and pepper. Set aside.



4 COOK MUSHROOMS

- Melt 1 TBSP plain butter (2 TBSP for 4 servings) in a large pan over mediumhigh heat. Add mushrooms; cook, stirring occasionally, until browned and slightly crisp, 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a plate. Wipe out pan.



5 FORM & COOK PATTIES

- Meanwhile, in a large bowl, combine turkey*, half the garlic powder. remaining Fry Seasoning, 34 tsp salt (11/2 tsp for 4 servings), and pepper. Form mixture into two patties (four patties for 4), each slightly wider than a burger bun. TIP: Wet hands first to prevent sticking.
- Heat a large drizzle of olive oil in pan used for mushrooms over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side. TIP: Lower heat if patties begin to brown too quickly.
- In the last 1-2 minutes of cooking, evenly top each patty with **mushrooms** and Swiss cheese; cover pan until cheese melts.



6 FINISH & SERVE

- While patties cook, combine softened butter with remaining garlic powder. Spread garlic butter onto cut sides
- Toast, cut sides up, on top rack of oven until golden, 2-3 minutes.
- Spread bottom buns with as much **Dijonnaise** as you like. Fill buns with patties. Divide burgers and potato wedges between plates. Serve with any remaining Dijonnaise on the side.