



ALPINE TURKEY BURGERS

with Mushrooms, Swiss Cheese, Dijonnaise & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



4 oz | 8 oz
Button Mushrooms



10 oz | 20 oz
Ground Turkey**



1 TBSP | 2 TBSP
Fry Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



2 | 4
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.



8 oz | 16 oz
Broccoli Florets

Calories: 990



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1070



HELLO FRESH

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 reaches 165°.



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.

🔄 Swap in **broccoli** for potatoes; roast 12-15 minutes.



3 MAKE DIJONNAISE

- 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 medium-high 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 **softened turkey***, **half the garlic powder**, **remaining Fry Seasoning**, **¾ tsp salt (1½ 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 of **buns**.
- 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.

WK 7-25