



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



12 oz | 24 oz
Yukon Gold
Potatoes



1.5 oz | 3 oz
Blue Cheese
Dressing
Contains: Eggs, Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Ground Turkey



7.2 g | 14.4 g
Frank's Seasoning
Blend



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat



1 tsp | 2 tsp
Hot Sauce

HELLO

RED HOT TURKEY BURGERS

Ground turkey patties are amped up with Buffalo-style seasoning, then drizzled with hot sauce for double the zesty, spicy flavor.

RED HOT CHEDDAR TURKEY BURGERS

with Blue Cheese Sauce, Crispy Fried Onions & Seasoned Potato Wedges



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1010



TURKEY BURGER TLC

When forming your patties in step 3, be gentle and try not to overwork the meat. Using a light touch when flattening and shaping will make for juicy and tender results.

BUST OUT

- Small bowl
- Baking sheet
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and mince **scallions**. Cut **potatoes** into ½-inch-thick wedges.
- In a small bowl, combine **blue cheese dressing**, **sour cream**, and a pinch of scallions to taste. Set aside.



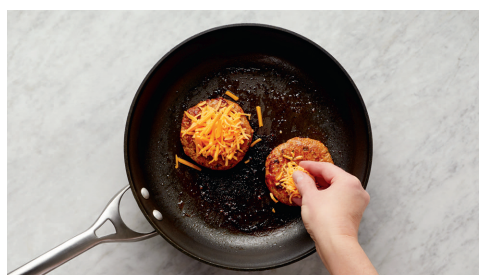
2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



3 FORM PATTIES

- Meanwhile, in a large bowl, combine **turkey***, **Frank's Seasoning**, **remaining Fry Seasoning**, **remaining scallions**, and a **big pinch of salt and pepper**.
- Form into two equal-sized patties (**four patties for 4 servings**), each slightly wider than a burger bun. **TIP: Wet your hands before shaping patties to prevent sticking.**



4 COOK PATTIES

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side. **TIP: If patties begin to brown too quickly, reduce heat to medium.**
- In the last 1-2 minutes of cooking, evenly top patties with **cheddar**; cover pan until cheese melts.



5 TOAST BUNS

- While patties cook, halve and toast **buns**.



6 FINISH & SERVE

- Spread **bottom buns** with **some blue cheese sauce**, then top with **patties** and **crispy fried onions**. Drizzle with **hot sauce** if you like an extra-spicy burger. Close with **top buns**.
- Divide **burgers** between plates and serve with **potato wedges** on the side and remaining blue cheese sauce for dipping.

* Ground Turkey is fully cooked when internal temperature reaches 165°.