



14WF

OCT 2016

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

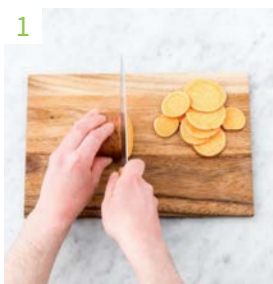


Mayonnaise

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

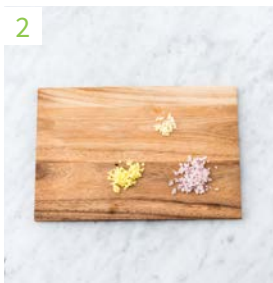
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1 Bake the sweet potato crisps: Wash and dry all produce.

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.

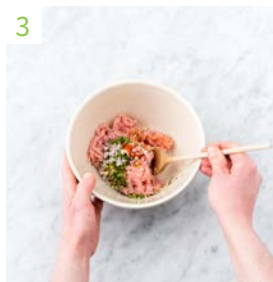
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2 Prep the remaining ingredients: Halve, peel, and mince the shallot. Mince or grate the garlic. Peel, then mince or grate the ginger.

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!

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

