



CRANBERRY TURKEY BURGERS

with Green Salad

PREP: 15 MIN
TOTAL: 35 MIN

LEVEL 1



HELLO

CRANBERRY MAYO

The best way to get your cranberry fix year-round

INGREDIENTS:

- Sage
- Shallot
- Ground Turkey
- Dried Thyme
- Panko (Contains: Wheat)
- Mayonnaise (Contains: Soy, Eggs)
- Cranberry Jam
- Potato Buns (Contains: Milk, Wheat)
- Spring Mix
- Dried Cranberries
- Pecans (Contains: Tree Nuts)
- Balsamic Vinegar

FOR 2 PEOPLE:

- ¼ oz
- 1
- 8 oz
- ½ tsp
- ¼ Cup
- 2 TBSP
- ½ TBSP
- 2
- 4 oz
- 1 oz
- 1 oz
- 1 TBSP

FOR 4 PEOPLE:

- ¼ oz
- 1
- 16 oz
- 1 tsp
- ½ Cup
- 4 TBSP
- 1 TBSP
- 4
- 8 oz
- 2 oz
- 2 oz
- 2 TBSP

NUTRITION PER SERVING

843 cal | Fat: 47 g | Sat. Fat: 9 g | Protein: 33 g | Carbs: 74 g | Sugar: 20 g | Sodium: 411 mg | Fiber: 9 g

START STRONG

Splash a little water on your hands before forming the turkey patties. It'll help stop the meat from sticking to your palms.

For a healthier twist, remove one half of the bun and make it an open-faced sandwich!



BUST OUT

- Grater
- Medium bowl
- Large pan
- Olive oil (1 tsp | 2 tsp)
- Oil (1 tsp | 2 tsp)
- Small bowl
- Large bowl

1 PREHEAT AND PREP

Wash and dry all produce.

Preheat oven to 400 degrees. (**TIP:** If you have a toaster, you can skip heating the oven.) Pick leaves from **sage** and discard stems. Mince leaves until you have 1½ tsp. Peel **shallot** and grate into medium bowl. Alternatively, finely mince shallot.

2 FORM PATTIES

Add **turkey**, **sage**, ½ tsp **thyme**, and ¼ cup **panko** (we sent more) to bowl with **shallots**. Season with a pinch of **pepper** and **salt** to taste (we used ½ tsp kosher salt). Mix with your hands until just combined and form into two ¾-inch-thick patties.

3 COOK PATTIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **turkey patties** and cook until no longer pink in center, 5-6 minutes per side.



4 PREP MAYO AND BUNS

Meanwhile, stir **2 TBSP mayonnaise** and **1 TBSP cranberry jam** in a small bowl. Season with **salt** and **pepper**. Split **potato buns** and place in oven (or toaster) until golden, 3-5 minutes.

5 TOSS SALAD

Toss **spring mix**, **dried cranberries**, and **pecans** in a large bowl with **1 TBSP balsamic vinegar** and a drizzle of **olive oil**. Season with **salt** and **pepper**.

6 ASSEMBLE AND SERVE

Spread **cranberry mayo** on toasted **buns**. Place a **turkey patty** and a small handful of the **salad** on each bun. Serve with remaining salad on the side.

PRAISE-WORTHY!

Turkey and cranberry are great together beyond the holidays.

