



INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Turkish Spice Blend



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 | 2
Bell Pepper*



1 | 2
Sweet Potato



1 | 2
Red Onion



1 | 2
Zucchini



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 | 1
Lemon



1 TBSP | 1 TBSP
Harissa Powder



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



1 Clove | 2 Cloves
Garlic

*The ingredient you received may be a different color.

HELLO

TURKEY PATTIES

Turkey sliders shed their buns for a colorful bed of feta-sprinkled sweet potato, bell pepper, onion, and zucchini.

TURKEY PATTIES WITH SMOKY LEMON CREMA

over a Bed of Roasted Veg



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630



SPLISH SPLASH

Splash a little cold water on your hands before shaping the turkey mixture in step 4. The heat in your hands is what causes the mixture to stick; cooling them down will make the turkey hold on to itself rather than to you.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 ROAST VEGGIES

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.**
- Dice **sweet potato** into ½-inch pieces. (**TIP: Peel if desired.**) Core, deseed, and dice **bell pepper** into 1-inch pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges.
- Toss sweet potato, bell pepper, and onion on a baking sheet with a **drizzle of oil, 1 tsp harissa powder (2 tsp for 4), and a pinch of salt and pepper. TIP: If you prefer a milder flavor, use less harissa powder.**
- Roast on top rack until veggies are tender, 22-25 minutes. (You'll add more to the sheet after 10 minutes.)



4 MIX & FORM

- Meanwhile, in a large bowl, combine **turkey*, panko, Turkish Spice, remaining garlic, salt** (we used ¾ tsp), and **pepper.** (**For 4 servings, use 1½ tsp salt.**)
- Form into 6 (**12 for 4**) 1½-inch meatballs. **TIP: Wet hands or coat with oil first to prevent sticking.**



2 PREP & MAKE CREMA

- While veggies roast, zest and quarter **lemon.** Peel and mince or grate **garlic.** Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons.
- In a small bowl, combine **sour cream, ¼ tsp harissa powder (½ tsp for 4 servings), a squeeze of lemon juice, salt, pepper, a pinch of lemon zest** to taste, and garlic to taste (you'll use the remaining garlic in step 4). (Be sure to measure the harissa powder; we sent more.) Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 COOK PATTIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **meatballs** to pan and gently press down with a spatula to make ½-inch-thick patties. (**For 4 servings, cook patties in batches if necessary.**) Cook until browned and cooked through, 2-3 minutes per side.



3 ROAST ZUCCHINI

- Once **veggies** have roasted 10 minutes, remove sheet from oven. Carefully stir veggies, then push to one side of sheet. Toss **zucchini** on empty side with a **drizzle of oil, salt, and pepper.** (**For 4 servings, add zucchini to a second baking sheet; leave veggies roasting and add zucchini to middle rack.**)
- Return to top rack until all veggies are tender, 12-15 minutes more.



6 FINISH & SERVE

- Sprinkle roasted **veggies** and roasted **zucchini** with **half the feta** and **half the remaining lemon zest**; stir to combine.
- Divide between plates. Top with **patties.** Drizzle with as much **smoky lemon crema** as you like. Garnish with remaining feta and lemon zest. Serve with **remaining lemon wedges** on the side.

WK 28-25