



# CRANTASTIC TURKEY BURGERS

with Jammy Mayonnaise and a Green Salad



HELLO

## CRANBERRY MAYONNAISE

The best way to get your cranberry fix beyond Thanksgiving

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 780



Sage



Ground Turkey



Panko Breadcrumbs  
(Contains: Wheat)



Cranberry Jam



Spring Mix Lettuce



Pecans  
(Contains: Tree Nuts)



Dried Cranberries



Dried Thyme



Mayonnaise  
(Contains: Eggs)



Potato Buns  
(Contains: Wheat, Milk)



Shallot



Balsamic Vinegar

## START STRONG

Gobble, gobble! Making turkey burgers is a great activity for kids. Let them help with mixing and shaping the patties, stirring the mayo, tossing the salad, and assembling the finished burgers.

## BUST OUT

- Grater
- Medium bowl
- Large pan
- Small bowl
- Large bowl
- Vegetable oil (2 tsp)
- Olive oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                      |        |
|----------------------|--------|
| • Sage               | ¼ oz   |
| • Shallot            | 1      |
| • Ground Turkey      | 20 oz  |
| • Dried Thyme        | 1 tsp  |
| • Panko Breadcrumbs  | ½ Cup  |
| • Mayonnaise         | 6 TBSP |
| • Cranberry Jam      | 2 oz   |
| • Potato Buns        | 4      |
| • Spring Mix Lettuce | 4 oz   |
| • Dried Cranberries  | 1 oz   |
| • Pecans             | 1 oz   |
| • Balsamic Vinegar   | 1 TBSP |

## HELLO WINE



PAIR WITH  
Septimania Corbières Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat toaster oven or oven to 400 degrees. Pick and mince enough **sage leaves** from stems to give you 2 TBSP. Peel **shallot**, then grate into a medium bowl. **TIP:** No grater? Try mincing the shallot instead.



## 4 STIR MAYO AND TOAST BUNS

Meanwhile, stir **mayonnaise** and **jam** in a small bowl. Season with **salt** and **pepper**. Split **buns** in half. Toast in toaster oven (or oven) until golden, 3-5 minutes. **TIP:** Place buns on a baking sheet first if toasting in the oven.



## 2 FORM PATTIES

Add **turkey**, **minced sage**, **thyme**, and **panko** to bowl with **shallot**. Add a pinch of **pepper** and season with **salt** (we used 1 tsp kosher salt). Mix with your hands until just combined, then shape into four ¾-inch-thick patties.



## 5 TOSS SALAD

Toss together **lettuce**, **dried cranberries**, **pecans**, **1 TBSP vinegar** (we sent more), and a large drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**.



## 3 COOK PATTIES

Heat a large 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.



## 6 ASSEMBLE AND SERVE

Spread **cranberry mayo** onto **buns**, then fill each bun with a **turkey patty** and a small handful of **lettuce** from **salad**. Serve with remaining salad on the side.

## FRESH TALK

What is your favorite season?

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 10 NJ-7