



HALL OF FAME

SRIRACHA TURKEY BURGERS

with Sweet Potato Chips and Ginger-Dressed Greens



HELLO

SRIRACHA BURGERS

Hot sauce, ginger, and soy take these patties beyond the ordinary.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 800



Sweet Potato



Garlic



Sriracha



Mayonnaise
(Contains: Eggs, Soy)



Cilantro



Spring Mix
Lettuce



Shallot



Ginger



Ground Turkey



Soy Sauce
(Contains: Soy)



Potato Buns
(Contains: Milk, Wheat)

START STRONG


Keep an eye on the sweet potato chips as they bake. If you see or smell any burning, take them out of the oven.

BUST OUT

- Baking sheet
- Peeler
- Small bowl
- 2 Large bowls
- Large pan
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Sweet Potato | 1 2 |
| • Shallot | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Ginger | 1 Thumb 1 Thumb |
| • Cilantro | ¼ oz ¼ oz |
| • Mayonnaise | 2 TBSP 4 TBSP |
| • Sriracha  | 2 tsp 4 tsp |
| • Ground Turkey | 10 oz 20 oz |
| • Soy Sauce | 2 tsp 4 tsp |
| • Potato Buns | 2 4 |
| • Spring Mix Lettuce | 2 oz 4 oz |

HELLO WINE



PAIR WITH

Parallus California

White Wine Blend, 2014

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



1 BAKE SWEET POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Slice **sweet potato** into very thin rounds, like chips. Toss on a baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in oven until browned and crisp, about 25 minutes, flipping halfway through.



4 COOK BURGERS

Heat a drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **burgers** and cook until browned, 2-3 minutes per side. Transfer pan to oven and bake burgers until no longer pink in center, 5-7 minutes. **TIP:** If your pan isn't ovenproof, place burgers on baking sheet with sweet potatoes.



2 PREP AND MAKE MAYO

Halve, peel, and mince **shallot**. Mince or grate **garlic**. Peel **ginger**, then mince or grate until you have 1 TBSP. Finely chop **cilantro**. In a small bowl, combine **mayonnaise** and up to **1½ tsp sriracha** (use less to taste). Season with **salt** and **pepper**.



5 TOAST BUNS AND MAKE SALAD

Split **buns** down center, then place on baking sheet with **sweet potatoes** to toast, 2-3 minutes. In another large bowl, whisk together a pinch of **ginger**, a pinch of **garlic**, and a drizzle of **oil**. Season with **salt**, **pepper**, and more garlic and ginger (as desired). Add **spring mix** and toss to coat.



3 SHAPE BURGERS

In a large bowl, combine **ground turkey**, **shallot**, half the **garlic**, **2 tsp ginger**, half the **cilantro**, **½ tsp sriracha** (to taste), and **2 tsp soy sauce** (we sent more). Season with **salt** and **pepper**. Form mixture into two patties. Season all over with **salt** and **pepper**.



6 FINISH AND SERVE

Spread a little **sriracha mayo** on each bun, then top with a **burger** and remaining **cilantro**. Serve with **salad**, **sweet potato**, and any remaining sriracha mayo for dipping on the side. **TIP:** Add a little salad to your burger, if desired.

SRIRA-CHA-CHA!

Burgers so good, they make you want to dance.

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