



ALPINE TURKEY BURGERS

with Mushrooms, Swiss Cheese, Dijonnaise & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



4 oz | 8 oz
Button Mushrooms



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Fry Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



HELLO

DIJONNAISE

Hold the ketchup—this rich, tangy combo of mayo, mustard, and sour cream is all you need for burger bliss.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 910



COVER TO COVER

If your pan doesn't have a lid in step 5, no worries! Use the bottom of a baking sheet or a piece of foil instead.

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **mushrooms**. Halve **buns**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **1 tsp Fry Seasoning (2 tsp for 4 servings)**, and a big pinch of **salt** and **pepper**. (You'll use the rest of the Fry Seasoning later.)
- Roast on top rack until browned and crisp, 20-25 minutes.



3 MAKE DIJONNAISE

- While potatoes roast, in a small bowl, combine **mayonnaise**, **sour cream**, and **mustard**. Season with **salt** and **pepper**. Set aside.



4 COOK MUSHROOMS

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and slightly crisp, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



5 FORM & COOK PATTIES

- Meanwhile, in a large bowl, combine **turkey***, remaining **Fry Seasoning**, **¾ tsp salt (1½ tsp for 4 servings)**, and **pepper**. Form mixture into two patties, each slightly wider than a burger bun (**four patties for 4**). **TIP: Wet hands first to prevent sticking.**
- Heat a large drizzle of **olive oil** in pan used for mushrooms over medium-high heat. Add **patties** and cook until browned and cooked through, 4-7 minutes per side. **TIP: Lower heat if patties begin to brown too quickly.**
- In the last 1-2 minutes of cooking, evenly top each patty with **mushrooms** and a slice of **Swiss cheese**; cover pan to melt cheese.



6 FINISH & SERVE

- While patties cook, toast **buns** until golden. Spread bottom buns with as much **Dijonnaise** as you like. Top with **patties** and close with top buns.
- Divide **burgers** and **potato wedges** between plates. Serve with any remaining Dijonnaise on the side.

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