



APPLE SAGE TURKEY BURGERS

with Garlic Mayo and Cranberry Walnut Salad



HELLO

APPLE BURGERS

Grated fruit is the sweet secret to keeping these patties juicy and moist.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 780

-  Garlic
-  Fuji Apple
-  Mayonnaise
(Contains: Eggs)
-  Panko Breadcrumbs
(Contains: Wheat)
-  Walnuts
(Contains: Tree Nuts)
-  Spring Mix Lettuce
-  Sage
-  Lemon
-  Ground Turkey
-  Brioche Buns
(Contains: Wheat, Milk, Eggs)
-  Dried Cranberries

START STRONG

Kids can help with mixing the mayo, shaping the patties, and putting everything together. (Make sure everyone washes their hands, especially after handling the meat.)

BUST OUT

- Grater
- 2 Large bowls
- Small bowl
- Large pan
- Baking sheet
- Oil (2 tsp)
- Olive oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|----------------------|----------|
| • Garlic | 2 Cloves |
| • Sage | ¼ oz |
| • Fuji Apple | 1 |
| • Lemon | 1 |
| • Mayonnaise | 4 TBSP |
| • Panko Breadcrumbs | ½ Cup |
| • Ground Turkey | 20 oz |
| • Brioche Buns | 4 |
| • Spring Mix Lettuce | 4 oz |
| • Dried Cranberries | 2.32 oz |
| • Walnuts | 1 oz |

HELLO WINE



PAIR WITH
Lustra Monterey County
Pinot Blanc, 2016

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

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Mince **garlic**. Pick and finely chop enough **sage** leaves from stems to give you 2 TBSP. Halve and core **apple**. Slice one half into ½-inch-thick slices; grate other half into a large bowl. Halve **lemon**.



4 COOK BURGERS

Heat a large drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **burgers** to pan and cook until browned on bottom, 4-5 minutes. Flip burgers, then place pan in oven. (**TIP:** Transfer burgers to a baking sheet if your pan is not ovenproof.) Bake until no longer pink in center, about 10 minutes.



2 MAKE GARLIC MAYO

Stir together **mayonnaise** and a pinch of **garlic** in a small bowl. Season with **salt** and **pepper**.



5 TOAST BUNS AND TOSS SALAD

Split **buns** in half and place on a baking sheet. Toast in oven until golden, 3-5 minutes. Meanwhile, toss **lettuce**, **cranberries**, **walnuts**, a squeeze of **lemon**, and a large drizzle of **olive oil** in another large bowl. Season with **salt** and **pepper**.



3 SHAPE BURGER

Add **panko**, **turkey**, **chopped sage**, and remaining **garlic** to bowl with **grated apple**. Season with **salt** and **pepper** (we used 1½ tsp kosher salt). Thoroughly combine and form into four 1-inch-thick patties.



6 ASSEMBLE AND SERVE

Spread **buns** with **garlic mayo** and fill with **burgers**. Top with **apple slices** and a few leaves of lettuce from **salad**. Serve with salad on the side.

FRESH TALK

Do you know what the difference is between a fruit and a vegetable?

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