



BARBECUE TURKEY BURGERS

with Cheddar Sauce and Potato Wedges



HELLO

BARBECUE SEASONING

Bold spices meet a dash of sugar to create that signature barbecue flavor.



Yukon Gold Potatoes



Thai Chili



Dill Pickle



Sweet and Smoky Barbecue Seasoning



Ketchup



Cheddar Cheese
(Contains: Milk)



Roma Tomato



Scallions



Sour Cream
(Contains: Milk)



Ground Turkey



Brioche Buns
(Contains: Wheat, Eggs, Milk)

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 960

START STRONG

Splash a little water on your palms before shaping the patties. This will help the meat stick to itself and not to your hands.

BUST OUT

- Baking sheet
- Medium bowl
- Medium pan
- Vegetable oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sour Cream 4 TBSP | 8 TBSP
- Yukon Gold Potatoes 12 oz | 24 oz
- Scallions 2 | 4
- Roma Tomato 1 | 2
- Dill Pickle 1 | 2
- Thai Chili 1 | 1
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 2 TBSP
- Ground Turkey 10 oz | 20 oz
- Ketchup 4 TBSP | 6 TBSP
- Brioche Buns 2 | 4
- Cheddar Cheese ½ Cup | 1 Cup

HELLO WINE



PAIR WITH
Drover's Dog Limestone Coast
Shiraz, 2017

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

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Set aside **sour cream** at room temperature. Cut **potatoes** into ½-inch-thick wedges. Trim, then thinly slice **scallions**, separating greens and whites. Slice **tomato** and **pickle** into thin rounds. Mince **chili**, removing ribs and seeds first for less heat.



4 COOK PATTIES

Heat a drizzle of **oil** in a medium pan over medium-high heat (use a nonstick pan if you have one). Add **patties** and cook until no longer pink in center, 4-6 minutes per side. (**TIP:** Lower heat to medium and cover pan if patties are browned before meat cooks through.) Meanwhile, split **buns** in half and toast in oven or toaster until light golden, 2-3 minutes. Transfer patties to a plate to rest once done. Wipe out pan.

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2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**. Season with **salt**, **pepper**, and **1½ tsp barbecue seasoning** (we'll use the rest in the next step). Roast in oven until tender and crisped, 20-25 minutes, flipping halfway through.



5 MAKE QUESO

Melt **2 TBSP butter** in pan used for patties over medium-high heat. Add **scallion whites** and cook, tossing, until just softened, 1-2 minutes. Pour in **2 TBSP water** and bring to a simmer. Remove pan from heat and whisk in **cheddar** and **sour cream** until smooth and well-combined. Season with **salt** and **pepper**. **TIP:** If queso thickens before serving, warm over low heat, stirring constantly.



3 SHAPE PATTIES

In a medium bowl, combine **turkey** with remaining **barbecue seasoning** and **1 tsp ketchup** (save the rest for spreading on the buns). Season turkey mixture with **salt** and **pepper** (we used 1 tsp kosher salt). Shape into two ¾-inch-thick patties.



6 ASSEMBLE AND SERVE

Spread **bun** bottoms with rest of the **ketchup**, then place **patties** on each and spoon a little **queso** over. Top with **pickle**, **tomato slices**, and remaining bun halves. Divide between plates with **potatoes** to the side. Drizzle remaining queso over potatoes. Garnish with **scallion greens** and **chili** (to taste).

OOEY GOOEY!

Everything's better with queso on top.

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