



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.

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 960

- 
Yukon Gold Potatoes
- 
Thai Chili
- 
Dill Pickles
- 
Sweet and Smoky Barbecue Seasoning
- 
Ketchup
- 
Cheddar Cheese
(Contains: Milk)
- 
Roma Tomatoes
- 
Scallions
- 
Sour Cream
(Contains: Milk)
- 
Ground Turkey
- 
Brioche Buns
(Contains: Wheat, Eggs, Milk)

START STRONG


Kids can help with shaping and assembling the burgers. Have them splash a little water on their palms before handling the meat to keep it from sticking. Don't forget to wash up afterward, too!

BUST OUT

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

INGREDIENTS

Ingredient 4-person

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

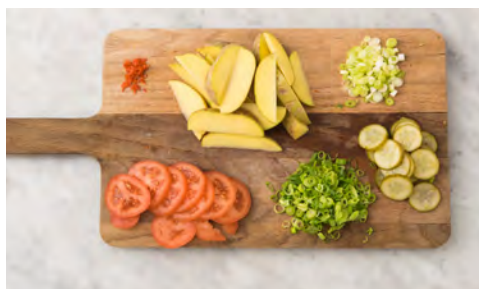
HELLO WINE



PAIR WITH
Drover's Dog Limestone Coast
Shiraz, 2017

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

HelloFRESH



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 **pickles** and **tomatoes** into thin rounds. Mince **chili**, removing ribs and seeds first for less heat.



4 COOK PATTIES

Heat a large drizzle of **oil** in a large 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 large drizzle of **oil**. Season with **salt, pepper**, and **1 TBSP barbecue seasoning** (1 packet). 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 **¼ cup 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 large bowl, combine **turkey** with remaining **barbecue seasoning** and **2 tsp ketchup** (save the rest for spreading on buns). Season turkey mixture with **salt** and **pepper** (we used 1½ tsp kosher salt). Shape into four 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 **pickles, 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).

FRESH TALK

Which would win a popularity contest: burgers or pizza?

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