



Caesar Turkey Burgers

with Lemony Broccoli and Parmesan Mayo

Quick 25 Minutes



Ground Turkey



Artisan Bun



Mayonnaise



Parmesan Cheese, shredded



Spring Mix



Lemon



Italian Breadcrumbs



Dijon Mustard



Garlic Puree



Broccoli, florets



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HELLO CAESAR

Parmesan mayo is the perfect creamy condiment for this turkey burger!

Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 1 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ¼ tsp

Bust out

2 Baking sheets, medium bowl, measuring spoons, zester, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Artisan Bun	2	4
Mayonnaise	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Spring Mix	28 g	56 g
Lemon	1	1
Italian Breadcrumbs	¼ cup	½ cup
Dijon Mustard	1 ½ tsp	3 tsp
Garlic Puree	1 tbsp	2 tbsp
Broccoli, florets	227 g	454 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1 Prep

- Cut **broccoli** into bite-sized pieces.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Add **mayo, Dijon, Parmesan, 1 tsp lemon juice** (dbl for 4 ppl) and **¼ tsp garlic puree** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, then stir to combine.



4 Cook patties

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm.



2

Roast broccoli

- Add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to coat.
- Roast **broccoli** in the **middle** of the oven until golden-brown and tender, 8-10 min.



5

Toast buns

- Meanwhile, stir together **2 tbsp softened butter** (dbl for 4 ppl) and **remaining garlic puree** in another small bowl. Season with **salt and pepper**.
- Halve **buns**, then spread **garlic butter** on cut sides.
- Arrange **buns** on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until lightly-golden, 4-6 min. (**TIP:** Keep an eye on buns so that they don't burn!)



3

Form patties

- Meanwhile, add **turkey, breadcrumbs** and **⅛ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Form **turkey mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal. In step 4, you can carefully re-shape patties when cooking.)



6

Finish and serve

- When **broccoli** is done, toss with **lemon zest**.
- Spread **half the Parmesan mayo** on **buns**.
- Stack **patties** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **broccoli** between plates.
- Serve **remaining Parmesan mayo** alongside for dipping.
- Squeeze a **lemon wedge** over **broccoli**, if desired.

Dinner Solved!