



HALL OF FAME

# CRANTASTIC TURKEY BURGERS

with Jammy Mayo and a Green Salad



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 820**



Sage



Ground Turkey



Panko Breadcrumbs  
(Contains: Wheat)



Cranberry Jam



Spring Mix Lettuce



Pecans  
(Contains: Tree Nuts)



Shallot



Dried Thyme



Mayonnaise  
(Contains: Eggs)



Potato Buns  
(Contains: Wheat, Milk)



Dried Cranberries



Balsamic Vinegar

## START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's the Thanksgiving flavors in this burger for all seasons. Add more jam to make it truly cran-tabulous.

## BUST OUT

- Grater
- Medium bowl
- Large pan
- Small bowl
- Large bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                 |
|----------------------|-----------------|
| • Sage               | ¼ oz   ¼ oz     |
| • Shallot            | 1   1           |
| • Ground Turkey      | 10 oz   20 oz   |
| • Dried Thyme        | ½ tsp   1 tsp   |
| • Panko Breadcrumbs  | ¼ Cup   ½ Cup   |
| • Mayonnaise         | 2 TBSP   4 TBSP |
| • Cranberry Jam      | 1 TBSP   2 TBSP |
| • Potato Buns        | 2   4           |
| • Spring Mix Lettuce | 4 oz   8 oz     |
| • Dried Cranberries  | 1 oz   2 oz     |
| • Pecans             | 1 oz   2 oz     |
| • Balsamic Vinegar   | 1 TBSP   2 TBSP |

## HELLO WINE



PAIR WITH  
Coronet Paso Robles  
Zinfandel, 2015

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



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat grill to high or oven or toaster oven to 400 degrees. Pick leaves from **sage**; discard stems. Mince leaves until you have 1½ tsp. Peel **shallot**, then grate into a medium bowl. **TIP:** Alternatively, finely mince shallot.



## 4 MAKE CRANBERRY MAYO AND TOAST BUNS

Meanwhile, stir together **mayonnaise** and **1 TBSP cranberry jam** (we sent more) in a small bowl. Season with **salt** and **pepper**. Split **buns** and place in oven (or toaster oven) until golden, 3-5 minutes. **TIP:** If grilling, toast buns on grill over indirect heat.



## 2 SHAPE TURKEY PATTIES

Add **turkey**, **sage**, ½ tsp **thyme**, and ¼ cup **panko** (we sent more thyme and panko) to bowl with shallot. Season with **salt** and **pepper** (we used ½ tsp kosher salt). Mix with your hands until just combined, then form into two patties slightly wider than the buns.



## 5 TOSS SALAD

Toss together **lettuce**, **dried cranberries**, **pecans**, **1 TBSP balsamic vinegar** (we sent more), and a drizzle of **olive oil** in a large bowl. Season with **salt** and **pepper**.



## 3 COOK PATTIES

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **turkey patties** and cook until no longer pink in center, 5-6 minutes per side. **TIP:** If grilling, grill patties on cleaned and oiled grates over direct heat.



## 6 ASSEMBLE AND SERVE

Spread **cranberry mayo** on **buns**. Fill each with a **turkey patty** and a small handful of **salad**. Serve with remaining salad on the side.

## BRILLIANT!

For a healthier twist, remove one half of the bun and make an open-faced burger.

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