



# Ginger Turkey Patties

## with Teriyaki Mushroom Sauce

Calorie Smart

30 Minutes



Ground Turkey



Mushrooms



Teriyaki Sauce



Pineapple, spears



Kale, chopped



Ginger



Carrot, julienned



Green Onions



Mayonnaise



Cornstarch



Shallot

### HELLO MUSHROOMS

*Did you know that cremini mushrooms are just baby portobellos!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, grater, measuring spoons, tongs, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Mushrooms	227 g	454 g
Teriyaki Sauce	2 tbsp	4 tbsp
Pineapple, spears	95 g	190 g
Kale, chopped	113 g	227 g
Ginger	30 g	30 g
Carrot, julienned	56 g	113 g
Green Onions	2	4
Mayonnaise	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
Shallot	50 g	100 g
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

*Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.*

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## Prep

Thinly slice the **green onions**. Peel, then grate **1 tbsp ginger** (dbl for 4 ppl). Peel, then mince the **shallot**. Cut the **pineapple** into ¼-inch pieces. Thinly slice the **mushrooms**.



## Cook patties

Heat a large non-stick pan over medium-high heat. When hot, add **ginger turkey patties** to the dry pan. Cook, until bottoms are golden-brown, 3-4 min. Flip **patties** and continue cooking, until golden-brown and cooked through, 3-4 min. \*\* Transfer to a plate and cover to keep warm.



## Marinate kale

Whisk together the **mayo**, **half the green onions**, **1 tsp ginger** and **1 tsp oil** (dbl both for 4 ppl) in a large bowl. Add the **kale** and toss using tongs, until coated, 30 secs. Season with **salt** and **pepper**.



## Cook mushroom sauce

Re-heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **shallots** and **mushrooms**. Season with **salt**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 5-6 min. Add **2 tbsp teriyaki sauce** and **1 tbsp water** (dbl both for 4 ppl). Toss to coat.



## Make ginger turkey patties

Combine the **turkey**, **cornstarch**, **remaining green onions**, **remaining ginger** and **½ tsp salt** (dbl for 4 ppl) in a medium bowl. Season with **pepper**. Form **mixture** into **four 3-inch wide patties** (six patties for 4 ppl). Set aside.



## Finish and serve

Add the **pineapple** and **carrots** to the large bowl with the **kale**. Toss to coat, then season with **salt** and **pepper**. Divide the **kale pineapple salad** and **ginger turkey patties** between plates. Spoon the **mushroom sauce** over the **ginger turkey patties**.

## Dinner Solved!