



# Indian-Inspired Turkey Burgers

with Chopped Salad

Quick

25 Minutes



Ground Turkey



Mild Curry Paste



Artisan Bun



Italian Breadcrumbs



Spring Mix



Sweet Bell Pepper



Cilantro



White Wine Vinegar



Crispy Chana Dal Mix



Mayonnaise

## HELLO MILD CURRY PASTE

*This aromatic puree of spices is the base for many curries!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

2 Baking sheets, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Mild Curry Paste	2 tbsp	4 tbsp
Artisan Bun	2	4
Italian Breadcrumbs	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
Crispy Chana Dal Mix	28 g	56 g
Mayonnaise	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
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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## Prep and broil peppers

- Roughly chop **cilantro**.
- Core, then cut **pepper** into ¼-inch slices.
- Add **half the peppers** and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil **peppers** in the **middle** of the oven until tender-crisp, 6-8 min.



## Toast buns

- Meanwhile, halve **buns**.
- Arrange on another unlined baking sheet, cut-side up.
- When **peppers** are done, broil **buns** in the **middle** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make patties

- Meanwhile, add **turkey**, **breadcrumbs**, **half the cilantro**, **half the curry paste** and **¼ tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).



## Make dressing and curry mayo

- Add **half the vinegar** (use all for 4 ppl), **¼ tsp sugar**, **½ tbsp oil** (dbl both for 4 ppl) and **remaining cilantro** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Stir together **remaining curry paste** and **mayo** in a small bowl.



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **patties** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.\*\*
- Transfer to a plate, then cover to keep warm.



## Finish and serve

- Spread **curry mayo** on **buns**.
- Stack **broiled peppers**, **patties** and **some spring mix** on **bottom buns**. Close with **top buns**.
- Add **remaining spring mix** and **raw peppers** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.
- Divide **burgers** and **salad** between plates.
- Sprinkle **crispy chana dal mix** over **salad**.

## Dinner Solved!