



PESTO TURKEY BURGERS

with Melty Mozzarella and Lemony Roasted Carrots on the Side



HELLO

PESTO TURKEY BURGERS

Herby, Italian-style flavor is mixed right into the meat of these hefty patties.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 970



Carrots



Ground Turkey



Mayonnaise
(Contains: Eggs)



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Pesto
(Contains: Milk, Eggs)



Mozzarella Cheese
(Contains: Milk)



Lemon



Beefsteak Tomato

START STRONG

Slice the tomato crosswise (parallel to the stem and bottom ends) to get burger-ready rounds. You may have more than you need for this recipe—toss the rest into a sandwich or salad the next day.

BUST OUT

- Peeler
- Small bowl
- Baking sheet
- Zester
- 2 Medium bowls
- Medium pan
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 2 | 4
- Ground Turkey 10 oz | 20 oz
- Pesto 2 oz | 2 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Mayonnaise 2 TBSP | 4 TBSP
- Lemon 1 | 1
- Brioche Buns 2 | 4
- Beefsteak Tomato 1 | 2

HELLO WINE



PAIR WITH
Lustra Monterey County Pinot
Noir, 2016

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



1 ROAST CARROTS

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Peel **carrots**, then cut on a slight diagonal into ½-inch-thick slices. Toss on a baking sheet with **1 TBSP olive oil**. Season with **salt** and **pepper**. Roast in oven until tender, 15-20 minutes.



4 MAKE PESTO MAYO

Place **mayonnaise** and remaining **pesto** in a small bowl and stir to combine.



2 MAKE TURKEY PATTIES

Mix together **turkey**, **2 TBSP pesto** (we'll use the rest later), and a large pinch of **salt** and **pepper** in a medium bowl. Shape into two 4-inch-wide patties. Melt **1 TBSP butter** in a medium pan over medium heat. Add patties and cook until nicely browned on bottom, about 6 minutes.



5 SEASON CARROTS

Zest **lemon** until you have 1 tsp zest. Once **carrots** are done roasting, place in another medium bowl along with lemon zest, a squeeze of lemon juice, and **pepper** (to taste). Toss to coat carrots.



3 MELT CHEESE

Once **patties** are browned on bottom, flip and cook on other side for 3 minutes. Sprinkle **mozzarella** evenly onto each, then cover pan and continue cooking until cheese is melted and burgers are cooked through, 2-3 minutes more. **TIP:** If your pan doesn't have a lid, use aluminum foil to cover it.



6 TOAST BUNS AND SERVE

Split **buns** in half and place cut-side down on baking sheet used for carrots. Place in oven and allow to warm through, about 2 minutes. Meanwhile, slice **tomato** into rounds. Spread as much **pesto mayo** as you like on the cut side of the bun bottoms, then top each with a **turkey patty**, tomato rounds, and bun top. Serve with **carrots** on the side.

WELL DONE!

Cheesy, pesto-laced patties are the definition of fun in a bun.

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