



# 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: 35 MIN | CALORIES: 970



Carrots



Ground Turkey



Mayonnaise  
(Contains: Eggs)



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Pesto  
(Contains: Eggs, Milk)



Mozzarella Cheese  
(Contains: Milk)



Lemon



Beefsteak Tomatoes

## START STRONG

Let's have some fun in a bun: kids can help with mixing and shaping the turkey patties (make sure they wash their hands after), stirring the pesto mayo, and assembling the finished burgers.

## BUST OUT

- Peeler
- Small bowl
- Baking sheet
- Zester
- 2 Medium bowls
- Large pan
- Olive oil (3 TBSP)
- Butter (1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Carrots 4
- Ground Turkey 20 oz
- Pesto 2 oz
- Mozzarella Cheese 1 Cup
- Mayonnaise 4 TBSP
- Lemon 1
- Brioche Buns 4
- Beefsteak Tomatoes 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 diagonally into 1/2-inch-thick slices. Toss on a baking sheet with **2 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 four 4-inch-wide patties. Heat **1 TBSP butter** and **1 TBSP olive oil** in a large pan. Once butter is melted, add patties and cook until nicely browned on bottom, about 6 minutes.



## 5 SEASON CARROTS

Zest **lemon** until you have 2 tsp zest. Once **carrots** are done roasting, place in another medium bowl along with lemon zest, a squeeze or two 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 over top of 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 **tomatoes** 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.

## FRESH TALK

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Why do you look up to them?

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