



Smart Turkey Patties and Cranberry-Orange Sauce with Sweet Potatoes and Broccoli

Carb Smart

Calorie Smart

Quick

25 Minutes

↗ Custom Recipe

+ Add

↻ Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

*2 Double



Double Ground Turkey
500 g | 1000 g

↻ Swap



Beyond Meat®
2 | 4



Ground Turkey
250 g | 500 g



Chives
7 g | 14 g



Sweet Potato
1 | 2



Italian Breadcrumbs
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp



Broccoli, florets
227 g | 454 g



Cranberry Spread
2 tbsp | 4 tbsp



Clementine
1 | 2

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.

Pantry items | Oil*, salt*, pepper*

Cooking utensils | Baking sheet, 2 medium bowls, measuring spoons, zester, parchment paper, small pot, whisk, large non-stick pan

1



Prep and roast sweet potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **sweet potato** into ½-inch pieces.
- Add **sweet potatoes** and ½ **tbsp** (1 **tbsp**) **oil** to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **sweet potatoes** begin to soften, 8-10 min.

2



Prep and roast broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Add **broccoli** and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to combine.
- When **sweet potatoes** begin to soften, toss, then add **broccoli** to the same baking sheet.
- Continue roasting until **broccoli** is tender and **sweet potatoes** are golden-brown, 10-12 min.

3



Make patties

- **×2 Double** | **Turkey**
- **Swap** | **Beyond Meat®**
- Meanwhile, finely chop **chives**.
- Add **turkey**, **breadcrumbs**, **half the chives** and **remaining garlic salt** to another medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may be wet; this is normal! Dampen your hands to make it easier.)

4



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**. Pan-fry until cooked through, 5-6 min per side.**

5



Make cranberry-orange sauce

- Meanwhile, zest, then juice **clementine**.
- Add **cranberry spread** and ½ **tbsp** (1 **tbsp**) **water** to a small pot over medium-high heat.
- Cook, whisking occasionally, until combined and smooth, 2-3 min.
- Add **clementine juice**. Cook, whisking often, until well combined, 1 min.
- Remove from heat. Stir in **zest**.

6



Finish and serve

- Divide **sweet potatoes** and **broccoli** between plates.
- Divide **turkey patties** between plates.
- Top with **cranberry-orange sauce**.

Measurements within steps | 1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Make turkey patties

×2 Double | **Turkey**

If you've opted for **double turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of turkey**. Work in batches, if necessary.

3 | Make Beyond Meat® patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare and cook it in the same way as the **turkey**.**

** Cook turkey and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.