



Smart Vietnamese-Style Lemongrass Turkey Patties

with Fresh Cucumber Salad

Calorie Smart

Carb Smart

Spicy

30 Minutes



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Ground Turkey



Double Ground Turkey



Lemongrass



Soy Sauce



Mini Cucumber



Carrot



Sweet Chili Sauce



Rice Vinegar



Garlic, cloves



Peanuts, chopped



Spring Mix



Green Onion

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO LEMONGRASS

A tall tropical grass with bright, lemony notes!

Start here

Before starting, wash and dry all produce.

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

Bust out

Medium bowl, vegetable peeler, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Double Ground Turkey	500 g	1000 g
Lemongrass	1	2
Soy Sauce	1 ½ tsp	3 tsp
Mini Cucumber	66 g	132 g
Carrot	170 g	340 g
Sweet Chili Sauce 🍷	4 tbsp	8 tbsp
Rice Vinegar	2 tbsp	4 tbsp
Garlic, cloves	2	4
Peanuts, chopped	28 g	56 g
Spring Mix	113 g	227 g
Green Onion	2	4
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.



Prep

- Peel **cucumber**, if desired, then cut into ¼-inch rounds.
- Peel, then cut **carrot** into ¼-inch half-moons.
- Peel, then mince or grate **garlic**.
- Thinly slice **green onions**.
- Remove outer layer of **lemongrass**, then halve lengthwise. Place on a cutting board, cut-side down. Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush, then chop very finely.



Cook patties

- Heat the same pan (from step 2) over medium.
- When hot, add **1 tbsp oil**, then **patties**. (NOTE: Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp oil per batch.)
- Cook, until browned all over and cooked through, 4-5 min per side.**



Toast peanuts

- Heat a large non-stick pan over medium-high heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (TIP: Keep your eye on peanuts so they don't burn!)
- Transfer to a small bowl.



Assemble salad

- Meanwhile, whisk together **half the sweet chili sauce**, **vinegar** and **½ tbsp** (1 tbsp) **oil** in a large bowl.
- Add **spring mix**, **carrots**, **green onions** and **cucumbers**. Season with **salt** and **pepper**, to taste, then toss to combine.



Make patties

- Add **turkey**, **lemongrass**, **garlic**, **soy sauce** and **⅛ tsp** (¼ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Divide **turkey mixture** into **8 equal portions** (16 portions for 4 ppl).
- Roll into **balls**, then flatten into **½-inch-thick patties**. (NOTE: Your mixture may look wet; this is normal! In step 4, you can carefully reshape patties when cooking.)

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



Finish and serve

- Remove from heat, then add **remaining sweet chili sauce**. Gently toss to coat **patties**.
- Divide **salad** between bowls. Top with **patties**.
- Sprinkle **peanuts** over top.

Dinner Solved!



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