



Sriracha Turkey Burgers

with Sweet Potato Crisps and Mixed Green Salad

It's no secret that we're obsessed with sriracha here in the HelloFresh test kitchen. It's the perfect all-purpose hot sauce! We especially love it mixed into a turkey burger that's topped with a little extra sriracha mayo.



Prep: 10 min
Total: 35 min



level 1



nut free



Ground Turkey



Shallot



Garlic



Sweet Potato



Soy Sauce



Sriracha



Ginger



Cilantro



Spring Mix
Lettuce




Potato Buns



Mayonnaise

Ingredients

	2 People	4 People
Ground Turkey	8 oz	16 oz
Shallot	1	2
Garlic	2 Cloves	4 Cloves
Sweet Potato	12 oz	24 oz
Soy Sauce	1) 2)	2 T
Sriracha 	2 t	4 t
Ginger	1 Thumb	2 Thumbs
Cilantro	¼ oz	½ oz
Spring Mix Lettuce	2 oz	4 oz
Potato Buns	1) 2) 3)	4
Mayonnaise	1) 4)	5 T
Oil*	1 T	2 T

*Not Included

Allergens

- 1) Soy
- 2) Wheat
- 3) Milk
- 4) Egg

Tools

Baking sheet, 2 Large bowls, Small bowl, Large oven-proof pan

Ruler

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Nutrition per person Calories: 732 cal | Fat: 33 g | Sat. Fat: 6 g | Protein: 32 g | Carbs: 77 g | Sugar: 14 g | Sodium: 822 mg | Fiber: 8 g

1



1 Bake the sweet potato crisps: Wash and dry all produce. Preheat the oven to 450 degrees. Thinly slice the **sweet potato** into 1/8-inch rounds, like chips. Toss the rounds on a baking sheet with a drizzle of **oil**, then season with **salt** and **pepper**. Bake in the oven for 25-30 minutes, flipping halfway through cooking, until golden brown.

2



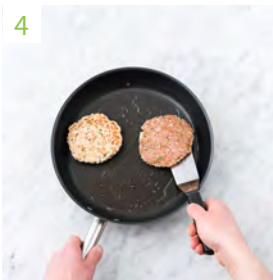
2 Prep the remaining ingredients: Halve, peel, and mince the **shallot**. Mince or grate the **garlic**. Peel, then mince or grate the **ginger**. Finely chop the **cilantro**.

3



3 Make the burgers and sriracha mayo: In a large bowl, combine the **ground turkey**, **shallot**, **half the ginger**, **half the garlic**, **half the cilantro**, **1/2 teaspoon sriracha**, and **2 teaspoons soy sauce** (we sent more). Season with **salt** and **pepper**. Form the mixture into 2 patties. In a small bowl, combine the **mayonnaise** and as much **sriracha** as you like. Season to taste with **salt** and **pepper**.

4



4 Cook the burgers: Heat a drizzle of **oil** in a large oven-proof pan over medium high-heat. Season the **burgers** liberally with **salt** and **pepper**. Add the burgers to the pan and cook for 2-3 minutes per side, until browned. Transfer the **burgers** to the oven to finish cooking for 5-7 minutes. **TIP:** If you don't have an oven-proof pan, place the burgers onto the baking sheet with the sweet potatoes. Split the **buns** and place in the oven to toast for 2-3 minutes.

5 Make the mixed green salad: In a large bowl, combine the remaining **ginger**, **garlic**, and a drizzle of **oil**. Season to taste with **salt** and **pepper**. Toss the **spring mix** into the bowl to coat.

6 Assemble the burgers: Spread a little **sriracha mayo** onto each bun, then top with a **sriracha turkey burger** and the remaining **cilantro**. Serve the **mixed green salad**, **sweet potato crisps**, and remaining **sriracha mayo** to the side (for dipping!) **TIP:** You can also add some of the salad on the burger, if you like. Enjoy!