



Turkey Pesto Cheeseburger

with Spinach, Olive and Tomato Salad

Quick

25 Minutes



Ground Turkey



Italian Breadcrumbs



Basil Pesto



White Cheddar
Cheese, shredded



Baby Spinach



Roma Tomato



Balsamic Glaze



Garlic Puree



Mixed Olives



Artisan Bun



Mayonnaise

HELLO PESTO

Basil pesto gives this burger a little oomph!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Basil Pesto	¼ cup	½ cup
White Cheddar Cheese, shredded	½ cup	1 cup
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Balsamic Glaze	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Mixed Olives	30 g	60 g
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
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.

Contact

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Make turkey patties

- Add **turkey, garlic puree, breadcrumbs** and **half the pesto** to a medium bowl. Season with **salt and pepper**, then combine.
- Form **turkey mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal. In step 2, you can carefully reshape patties when cooking.)



Make salad

- Whisk together **1 tbsp balsamic glaze** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **spinach, olives** and **tomatoes**. Season with **salt and pepper**, then toss to combine.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until golden on one side, 5-6 min.
- Flip **patties**, then top with **cheese**. Cover and cook until **cheese** is melted and **patties** are cooked through, 5-6 min.**
- Remove from heat.



Toast buns and make pesto mayo

- Arrange **buns** on an unlined baking sheet, cut-side up.
- Broil in the **middle** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Meanwhile, stir together **mayo** and **remaining pesto** in a small bowl.



Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Roughly chop **olives**.
- Halve **buns**.



Finish and serve

- Spread **pesto mayo** over **buns**.
- Stack **patties** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **turkey burgers** and **remaining salad** between plates.

Dinner Solved!