



TURKEY CHEESEBURGERS

Caramelized onion, sweet potato fries & honey-mustard dressing

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
1160

Topped with savory-sweet caramelized onion and a blanket of melty mozzarella, these turkey cheeseburgers are loaded with layer upon layer of dreamy deliciousness. Made with ground turkey, the juicy patties are seasoned with our smoky mustard and thyme blend and a splash of honey-mustard dressing for a bold, tangy flavor upgrade. Roasted sweet potato fries (plus more honey-mustard for dipping) make an irresistible side.

INGREDIENTS (11 ITEMS)

- 10 oz **Ground turkey**
- 1 ½ tsp **Smoky mustard & thyme blend**
- 2 oz **Mozzarella cheese** M
- 1 whole **Yellow onion**
- 1 oz **Apricot jam**
- ¼ cup **Breadcrumbs** W
- 2 whole **Brioche buns** W E M
- 1 whole **Sweet potato**
- ¼ tsp **Italian seasoning**
- 3 oz **Honey-mustard dressing** E
- ¼ oz **White balsamic vinegar**

WHAT YOU'LL NEED

- medium sauté pan
- 2 baking sheets
- mixing bowls
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- 1 tbsp butter M
- salt & pepper

ALLERGENS

- M MILK
- W WHEAT
- E EGGS



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 **PREP**

- Preheat oven to 425 degrees.
- Slice **sweet potato** lengthwise into planks, about ½ inch thick. Cut planks lengthwise into fries, about ½ inch thick.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay flat and cut lengthwise into strips, about ¼ inch thick.



If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 **SEASON & ROAST SWEET POTATO**

- Place **sweet potato** in a large bowl. Drizzle with about 1 ½ tablespoons cooking oil. Season with **Italian seasoning**, about ½ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **sweet potato** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 20–25 minutes, or until fork tender, stirring halfway through.

3 **CARAMELIZE ONION**

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium–high heat. Add **onion** to hot pan. Season with salt and pepper. Cook 4–5 minutes, or until onion begins to brown, stirring occasionally.
- Reduce heat to medium. Add **white balsamic vinegar**. Cook 2–3 minutes, or until onion is lightly browned, stirring occasionally.
- Remove from heat. Add **apricot jam** and 1 tablespoon butter. Stir until butter melts. Transfer **onion** to a small bowl. Carefully wipe out pan.

4 **MAKE MIXTURE**

- Place **ground turkey**, **breadcrumbs**, and about 1 tablespoon of the **honey-mustard dressing** in a medium bowl. Season with **smoky mustard and thyme blend**, about ¼ teaspoon salt, and a pinch of pepper. Mix thoroughly to evenly distribute ingredients.

5 **FORM & COOK PATTIES**

- Form **turkey mixture** into two patties, about ¼ inch thick.*
- Heat about 1 tablespoon cooking oil in pan used for onion over medium–high heat. Add **turkey patties** to hot pan. Cook 4–6 minutes on each side, or until patties are fully cooked. (Ground turkey is fully cooked when internal temperature reaches 165 degrees.) Remove from heat.

**Alternatively, use a well-oiled ½-cup measuring cup to scoop out half of the turkey mixture from the bowl and place it directly in the hot pan. Lightly press to flatten patty. Repeat process with remaining mixture.*

6 **START BUNS**

- Place **brioche buns** (cut-sides up) on a second foil-lined baking sheet. Drizzle about 1 teaspoon cooking oil over buns. Toast 2–3 minutes, or until lightly browned.

7 **FINISH BUNS**

- Spoon **onion** onto cut sides of **top buns**. (**Careful! Baking sheet is hot!**) Sprinkle **mozzarella cheese** over onion. Return baking sheet with buns to oven. Bake 2–3 minutes, or until cheese is melted.

8 **PLATE YOUR DISH**

- Divide **bottom buns** between plates. Top with **turkey patties** and **top buns with caramelized onion and mozzarella**. Serve **roasted sweet potato fries** and remaining **honey-mustard dressing** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (478g)

Amount per serving

Calories **1160**

	% Daily Value*
Total Fat 67g	86%
Saturated Fat 16g	80%
Trans Fat 0g	
Cholesterol 125mg	42%
Sodium 870mg	38%
Total Carbohydrate 100g	36%
Dietary Fiber 3g	11%
Total Sugars 36g	
Includes 23g Added Sugars	46%
Protein 48g	
Vitamin D 0mcg	0%
Calcium 245mg	20%
Iron 5mg	30%
Potassium 390mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Turkey [turkey], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural enzymes], **Yellow Onion**, **Apricot Jam** [organic apricots, organic cane sugar, pectin solution (water, apple pectin), ascorbic acid (vitamin c), citric acid], **White Balsamic Vinegar** [white wine vinegar, concentrated grape must], **Mozzarella Cheese** [part-skim milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Smoky Mustard & Thyme Blend** (Dried Thyme, Smoked Paprika, Dried Mustard), **Sweet Potatoes**, **Italian Seasoning** [basil, rosemary, marjoram, oregano, thyme], **Honey Mustard Dressing** [canola oil, filtered water, distilled vinegar, sugar, honey, mustard seed, egg yolk, sea salt, salt, natural flavor, xanthan gum, garlic, paprika, spice, turmeric], **Breadcrumbs** [bleached wheat flour, yeast, sugar, salt]

Allergen information:

Contains Wheat, Egg And Milk

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

