



In your box

14 oz. Sweet Potato
2 tsp. Sriracha
3 oz. Shredded Red Cabbage
1 ½ fl. oz. Asian Sesame Dressing
2 Pineapple Rings
2 Potato Rolls
1 oz. Teriyaki Glaze

Customize It Options

12 oz. Ground Turkey
12 oz. Impossible Burger
10 oz. Ground Beef
10 oz. Ground Pork

*Contains: wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Large Non-Stick Pan,
Mixing Bowl



Staff Pick

Hawaiian Turkey Burger

with Sriracha-roasted sweet potatoes

NUTRITION per serving—Calories: 779, Carbohydrates: 89g, Fat: 26g, Protein: 41g, Sodium: 1613mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ground beef**, follow same instructions as turkey in Step 4, cooking until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees.
- If using **ground pork**, follow same instructions as turkey in Step 4, cooking until no pink remains and ground pork reaches a minimum internal temperature of 160 degrees.
- If using **Impossible Burger**, follow same instructions as turkey in Step 4, cooking until burger is heated through.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast the Potato

- Quarter **sweet potato** and cut into ½" pieces.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add sweet potato pieces to hot pan in a single layer and cook undisturbed until lightly browned, 2-3 minutes.
- Transfer sweet potato pieces to prepared baking sheet and toss with **Sriracha** (to taste), ¼ tsp. **salt**, and a pinch of **pepper**. Wipe pan clean and reserve.
- Spread into a single layer and roast in hot oven until tender, 12-15 minutes.
- While sweet potato roasts, make slaw.



2

Make the Slaw

- Combine **red cabbage** and **dressing** in a mixing bowl. Set aside.



3

Char the Pineapple Rings

- Return pan used to cook sweet potato to medium-high heat.
- Add **pineapple rings** to hot pan and cook until charred, 1-2 minutes per side.
- Transfer to a plate.
- Wipe pan clean and reserve.



4

Toast Buns and Cook Patties

- Form **ground turkey** into two 4" patties and sprinkle with a pinch of **salt** and **pepper**.
- Return pan used to char pineapple to medium heat. Top cut sides of **buns** with ½ tsp. **olive oil**. Place buns in hot pan, cut side down, and cook undisturbed until golden brown, 1-2 minutes.
- Remove buns from pan. Keep pan over medium heat and add patties to hot pan. Cover, and cook undisturbed, 4-5 minutes.
- Uncover, and flip patties. Cook until patties reach a minimum internal temperature of 165 degrees, 3-4 minutes.
- Remove pan from burner. Pour **teriyaki glaze** on patties, then flip patties until both sides are coated.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **patty** on **bottom bun**. Top patty with **pineapple**, **slaw**, and **top bun**. Bon appétit!